

# MASSACHUSETTS PLOUGHMAN

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HORTICULTURE, THE FARM  
AND THE GARDEN

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Correspondence from particular farmers, giving  
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Letters should be signed with the writer's real  
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THE PLOUGHMAN offers great advantages to ad-  
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most active and intelligent portion of the com-  
munity.

## AGRICULTURAL.

### Cultivating Land in Spring.

With the first warm weather, which this  
year began near the first of May, all vege-  
tation begins to put on its summer robe of  
green. Man feels the call of nature to  
work in the soil by digging and planting  
and cultivating it so as to help dress nature  
at the beginning of the growing season,  
hoping for a rich reward in grains, vege-  
tables and fruits at its close. When the  
surface soil has been warmed it is one of  
the delights of life to any man whose  
early life was passed in the country to  
put his foot on the soil again, instead of  
on hard pavements or wooden sidewalks  
in a large city, and there dig the soil re-  
solutely, as he can remember doing ever so  
many years ago when he was a young man,  
and experience the same tiring of muscles  
that in those long ago days was always  
followed by sound and refreshing sleep.  
Work in the open air remains to the present  
time the best cure for insomnia, and where  
there is a good chance to do it by working  
the soil and filling the nostrils with the  
smell of fresh earth, we think it much the  
best form of exercise that the pallid resi-  
dents of cities can take.

On the farm and with modern improve-  
ments in farm implements the hardest part  
of spring cultivation of soil is done by the  
horse, and even then, the horse does not  
have to work so hard as he used to do. Men  
have learned that all spring plowing and  
spring cultivation is best if it be kept within  
a few inches of the surface, whether the  
soil be heavy or sandy. Not more than five  
or six inches depth of plowing is required  
for growing corn, and an inch more of soil is  
enough to grow potatoes on, as this crop will  
bear and even requires much deeper plan-  
ting than corn. Both after planting need  
only shallow culture, but without any at-  
tempt to pile soil around the plant, making  
a conical hill, from which water is turned  
to the space between the rows. This is  
scarcely nearly bare of earth to make the  
hill. The result is that millions of weed  
seeds grow up between the rows and receive  
more water than do the potato roots, en-  
dowed as these are by a mass of earth raised  
into a cone around the stems.

It was once the common practice for  
farmers to use what were called shovel  
plows to run between the corn and potato  
rows, turning the mellow soil down to the  
depth of the furrow from the centre each  
way toward the rows of corn and potatoes  
on either side. This was always followed  
by severe check to growth, as millions of the  
best feeding roots were destroyed. If a dry  
time followed this severe root pruning the  
crop was almost destroyed. As this plow-  
ing was usually done late many farmers  
came to learn that late cultivation was an  
injury rather than a benefit. It was not,  
however, the lateness of the cultivation, but  
its destructive character that did the mis-  
chief. If all the previous cultivation had  
been shallow it may be kept up with advan-  
tage until the crop is nearly ready to be  
harvested. We always made a rule to go  
through corn with a narrow tooth cultivator  
until the ears stuck out so far that they  
broke off as the horse brushed against them  
on either side.

During all the season every rainfall that  
went down into the soil should be followed  
by cultivation. This in early spring is  
necessary to break the hard crust which  
forms on all soil containing any clay when  
compacted on the surface by beating drops  
of rain falling upon it. This hard crust  
keeps out light and heat, both of which  
seeds and plants need, and which, if con-  
tinued too long, may cause the seed to rot  
in the soil rather than grow. Breaking this  
crust to the depth of two and a half inches  
exposes a much larger surface of soil to the  
air, and it also sets up a fermentation in all  
the organic matters which the soil contains  
that liberates gases and mineral fertility  
that are found there. The hard crust  
which forms on soil beaten down by  
rains contains mineral fertility that if  
turned under will almost immediately be  
decomposed and made available for crops  
in early spring, so soon as the rows can  
be seen for a horse to go through, the shallow

narrow-toothed cultivator should be set  
to work in the corn and potato fields,  
and even before the plants are up the field  
should be harrowed once or twice to  
destroy the small weeds over the entire  
surface. If this be done thoroughly, all the  
after cultivation, both of corn and potatoes,  
may be done with the cultivator by horse  
power and without permitting a weed to  
live. The best crops of corn we have ever  
seen were made without the use of a hoe,  
the harrow cutting over the whole surface  
and killing all the weeds early, and the cul-  
tivator, with light teeth, turning a slight  
sprinkling of soil towards the plants and  
the next time turning it towards the centre  
by setting the teeth the other way. In this

then, and after years of careful work they  
had succeeded in placing the flocks on a  
good stand, and no country produced a more  
abundant supply of wool than the United  
States. Speakers and writers on wool sub-  
jects had steadily advocated the improve-  
ment of the Merinos, and breeders had  
taken their advice. It seems the fate  
of ill luck then that prices should have sud-  
denly slumped and a period of insolvency  
and distress follow that carried prices  
way down to the point of starvation.  
Free wool followed, and the importations  
of lower grades from other countries helped  
to depress the American wool market.  
With all the fine fleeces on the backs of their  
pure-bred sheep the owners could not make

cost an average of four cents, which  
were sold at an average of 5 1/2 cents at  
creamery. The yard was divided into four  
pens, with gutters of two-inch wood to  
carry off refuse. The pens are cleaned  
twice a week. Platform above pens, on a  
slope, for hogs to lie on and get benefit of  
sun. There is room for 18 in each pen.  
The gain on the hogs was sufficient to pay  
\$700 on borrowed capital, buy a Squeez-  
churn and pay for a year's supply of wood,  
leaving a considerable surplus. The value  
of the skim milk was shown to be from five  
to six cents a hundred. Special attention is  
given the hogs, as they are regarded as the  
profit makers, and the statement was made  
by the treasurer of the company that the

was milked three times a day, at 5.30 A. M.,  
1.30 P. M. and 8.30 P. M. The first two  
milkings weighed 40 pounds six ounces and  
tested 4.5 per cent fat; the next three milk-  
ings 74 pounds two ounces, testing 4.8 per  
cent fat, and the last milking 23 pounds six  
ounces, testing 4.8 per cent fat, making a  
total of 678 pounds of butter fat in 48  
hours. The average cow on the ordinary  
farm is said to produce not more than four  
pounds of butter a week, and here we have  
a cow that is as good as seven ordinary  
cows.  
She was a few days over one month in  
milk, and it was thought the last test of the  
milk would have shown more butter fat if  
she had not been a little disturbed by so

coloring is to please the eye of the con-  
sumers, and that it has no effect on the  
flavor. We do not like to take this for  
granted. The last year that we were  
engaged in dairying we had a customer who  
did not want colored butter. As we added  
the coloring after churning by mixing it  
with the salt, it was easy to save out enough  
for him and not use the coloring. The  
lady of the house, whose sense of  
taste was rather keen, could tell the  
colored butter from the uncolored every  
time by tasting it with her eyes blindfolded,  
and we have seen her do it dozens of times  
without a mistake. She said the colored  
butter was much finer flavored. And it  
may not be amiss to say that our customer  
having to take some colored butter once be-  
cause we had not left him enough of the  
uncolored to supply an influx of visitors or  
some other unusual demand, decided that  
we might color his as we did that we took  
to market. We do not know whether this  
change was to please the eye or the palate.  
By adding the coloring matter to the salt  
we could use more or less, according to the  
natural color of the butter when it was  
churned. We did not need to use as much  
when the cows had been two weeks on grass  
as we used in winter, and in June we did  
not need any, at least after the old Jersey  
cow added her milk to the dairy.

### Successful Pea Growing.

Peas are a crop that is largely grown in  
Canada, for the reason that in most local-  
ties north of St. Lawrence and the Lakes,  
corn, which is a more valuable crop, does  
not always succeed. There is another  
reason also, for the pea weevil, which  
often destroys the seed grown this side the  
Canadian line, does not thrive in Canada.  
Advantage of this fact is taken by some  
United States farmers, who import Cana-  
dian peas for seed, and by growing them at  
a distance from where peas have been  
recently grown, they manage to secure one,  
two or three crops that escape the pest.  
Some claim to secure exemption by sowing  
the peas after the 1st of June, as by the time  
the seeds are formed, all the beetles that  
lay the eggs have disappeared. But this  
method is uncertain, if other peas with  
weevil in them have been sown earlier in  
the same neighborhood. Some of these will  
have hatched out vile beetles, which will  
find the new crop forming its seed just  
the place to propagate and increase their  
species.

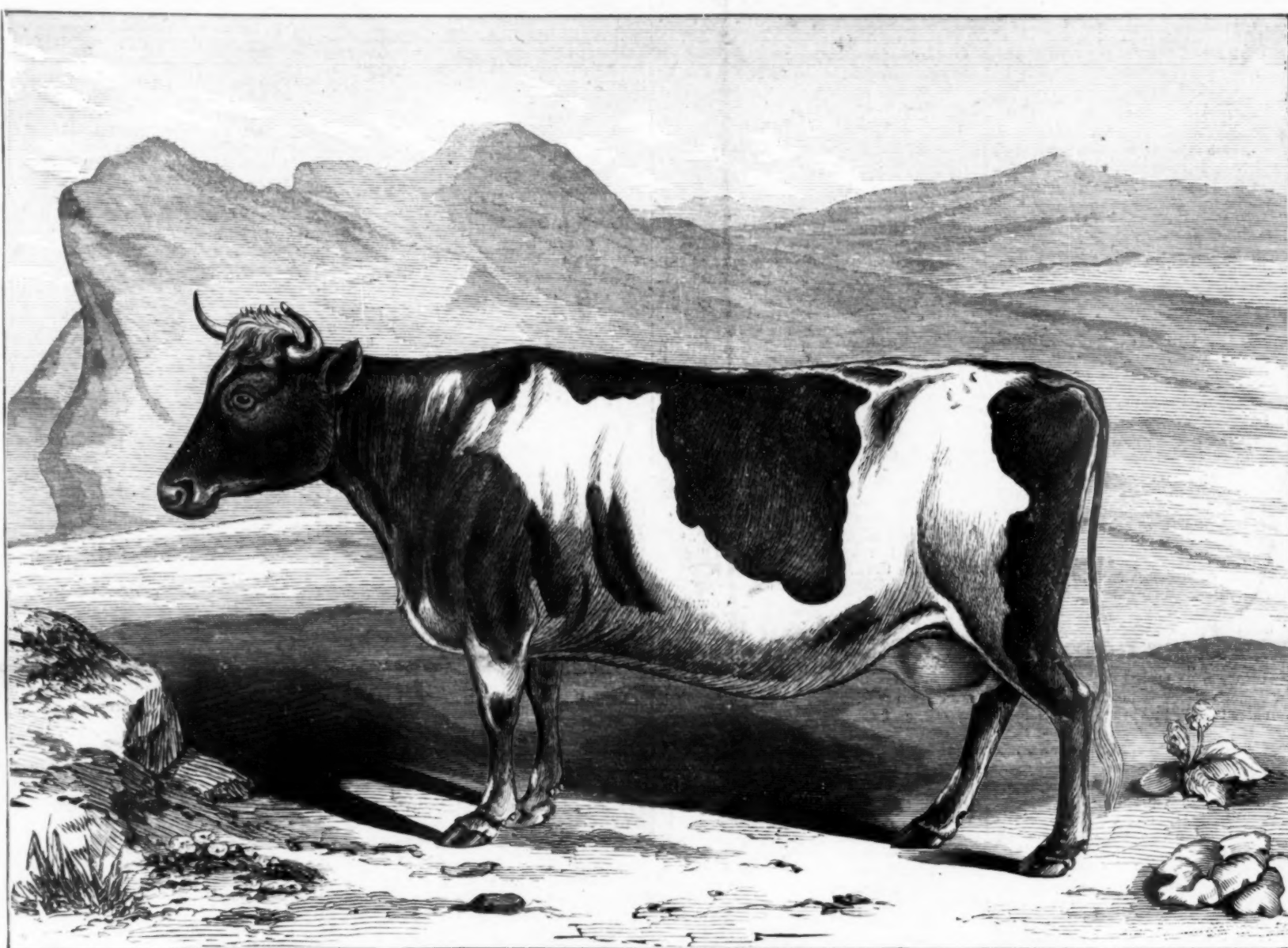
In winter wheat growing regions peas  
were commonly grown forty to fifty years  
ago as a fallow crop to prepare the land for  
wheat. The peas were sown early, and  
often fed off by hogs when the peas were  
large enough to be used as green peas. The  
hogs were kept in the field long enough to  
eat most of the peas, and as the hogs were  
usually unringed, the soil near the surface  
was pretty thoroughly uprooted. It was  
known then that peas made the wheat grow  
more vigorously, but this was supposed to  
be due to the excrement which the feeding  
hogs dropped and which was well mixed  
with the soil by the rooting of the hogs and  
by the cultivation required to fit the land  
for seeding. It was supposed that the  
broad leaves of the pea enabled it to ab-  
sorb ammonia from the air. Long since  
it has been discovered that the air itself  
is decomposed in the soil by nodules on  
the clover roots, and its 80 per cent of  
nitrogen made available as plant food.  
Fifteen to twenty bushels of seed peas per  
acre was considered a fair crop where the  
beans were harvested, and those, if free  
from pea weevil, usually brought as good a  
price as wheat. But on most farms, feed-  
ing the peas off with hogs, all except the  
few needed to seed a patch for next year,  
was the practice most commonly followed.

The Canada Marrowfat was the variety  
most generally used. It was when young  
quite generally used green for cooking, and  
was much better than the small field pea,  
that was exclusively used for feeding off  
of hogs. When a farmer proposed to grow  
several acres of peas he would also breed as  
many sows as he had acres, and both they  
and their progeny would be turned into the  
pea field about the middle or last of July,  
and kept there until the field was  
ready to be sown with wheat in Septem-  
ber or October. As good crops of wheat  
were grown after peas as after a summer  
fallow, and wheat was in those days the  
crop that, in sections where it grew, was  
regarded as more important than any other.  
In modern farming peas are grown of the  
best sweet-wrinkled varieties, and often  
give a much greater profit than the whea  
crop ever did.

### Boston Fish Market.

The supply of fresh fish is large and the  
prices correspondingly low, with a quiet  
trade. Cod, market and large, are 2 to 2 1/2  
cents a pound, with steak at 3 to 3 1/2 cents.  
Haddock 1 1/2 to 2 cents for Georges and 2 1/2  
cents for shore, pollock 2 to 2 1/2 cents, hake  
the same for medium and large with small  
at 1 1/2 to 2 cents, and cusk 1 1/2 to 2 cents.  
Halibut 9 to 10 cents for gray and 11 to 12  
cents for white. Bluefish plenty at 10 to 11  
cents and Western salmon, fresh, at 10 to 17  
cents. Shad at 23 to 24 cents each for roe  
and 12 to 14 cents for buck. Mackerel not  
very plenty yet at 6 to 7 cents each for  
medium and 16 to 17 cents for large.  
Oysters quiet in small demand at 95 cents a  
gallon for Norfolk standard, \$1.15 for Prov-  
idencis River, and select fresh-opened Stam-  
ford's. In the shell, Stamfords \$1.75 a  
bushel or \$2 a barrel. Blue Points \$2 a  
bushel. Clams in fair demand at 50 cents a  
gallon or \$3 a barrel in shell. Lobsters 12  
cents a pound alive and 14 cents boiled.

They say that George H. Ray (234), by  
Chimes, and that has been entered in a  
number of big states, including the M. &  
M. and Charter Oak, carries 18 ounces of  
weight and trots in harness.



THE ZETLAND BREED OF CATTLE.

way all the weeds are killed while ex-  
tremely small, which is always the best time  
to kill any weeds.

Potatoes, we found, always required a  
little hand pulling of weeds in the hills,  
because the harrowing of the whole surface  
could not be safely continued long after the  
potatoes are up. Any bruising of the potato  
leaves, either by the harrow or their rolling  
by contact with wet earth or dry earth or  
wet leaves, is likely later to be followed by  
leaf blight and the loss of the crop. The  
practice, once prevalent, of covering potato-  
es after they are up with three-cornered  
covers drawn aside the rows by two  
horses once or twice while they are small,  
and then dragging the ridges down, has had  
to be abandoned because it was found that  
it caused blight and crop failure. It was  
much too easy a way to kill weeds not  
to have some serious objections. Potato  
growing cannot be made easy work  
anyhow we may fix it. Even if we can  
grow the crop mainly by horse labor, a large  
crop of potatoes, say several hundred bush-  
els, requires a great deal of work in sorting  
them and putting them into baskets or other  
receptacles, so that they may be measured  
or weighed. No machine can be invented  
that will pick up potatoes and not also pick  
up stones or lumps of earth where these are  
found.

The secret of growing good crops cheaply  
lies in beginning right, and this should be  
done by such thorough preparation of the  
soil that seeds put into it will start to grow  
at once. As the seed swells it presses  
more closely against the damp soil around it,  
at the same time putting forth roots,  
each of which has at its end enough of  
nature's solvent carbonic acid gas to make  
plant food that is near it available for  
plant use. So the valuable grain plants  
having large seeds soon become so  
firmly rooted that the harrowing which  
destroys the smaller annual weeds only  
benefits them. After every spring rain  
there will be a new crop of weeds start, and  
it is then important that either the harrow  
or cultivator should be set to work in all  
hoed crops. Often in early spring rain  
falls many days in quick succession. Happy  
is the farmer whose land is underdrained so  
that he can take advantage of the brief  
periods between the showers so as to pre-  
vent the weeds getting the start of him that  
they otherwise would.

### From Mutton to Wool.

Back in 1893 three-quarters of the flocks  
in this country were of pure-bred and high-  
grade Merino blood, and the predominance  
of this breed in the flocks of the country had  
brought the fleeces to a high stage of perfec-  
tion. Shepherds were breeding for wool

a living. It was not necessary to say breed  
better for wool, for the standard was higher,  
higher than that reached by the imported  
stuff.

Then came the mutton period, and sheep  
owners were advised to raise mutton. Wool  
had reached a point where there was an  
over production, but there was a good  
demand for mutton and lamb. But the  
Merinos were not as good mutton sheep as  
they were for producing excellent fleeces,  
and so the breeding had to take a different  
turn. In order to secure the best mutton it  
was necessary to breed for it, and so this  
became the primary object of the breeders.  
The large Downs of England were imported  
and bred as sire to the Merinos to produce  
mutton sheep, but more generally the Mer-  
inos were bred with the long-staple Delaines  
and the heavy Ramboulllets. The wool of  
the English breeds was rather coarse, but  
the mutton was large, heavy and fine. This  
method of breeding has been going on for  
years, and even in Australia and Argentina  
the mutton has been one of the leading  
objects in view. The result of all this is  
that the fine Merino wool-producing sheep  
have become exceedingly scarce. That is  
one reason why such fleeces are scarce and  
high priced. There is need today of fine  
Merino fleeces such as we had seven years  
ago. A Merino revival is warranted by  
present conditions of the market, and the  
man who can first secure an abundance of  
these pure-bred Merinos will make the most  
money. The fine Delaine wools are in  
special demand, and the fleeces such as we  
obtain from the large French Merinos.  
Breeding such animals is sure to prove of  
profitable value to the owner, and it is not  
too much to predict that they will pay today  
better than almost any other farm animal.  
Ohio. E. P. SMITH.

### Dairy Notes.

The Western Creamery tells how they  
used up their skim milk to good advantage  
at the Bodega Creamery. As it is a bit of  
practical experience we consider it worth  
more than any amount of theory and give it  
entire. There were 400 hogs fattened in  
1899 on the skim milk. These were mainly  
bought from the dairies within 30 miles  
when three months to a year old, and at 50  
to 120 pounds in weight. When received they  
were put in the lot and fed sparingly  
upon buttermilk for a month; then given  
all the skim milk they would drink,  
scurrying it by using two vats alterna-  
tely. The skim milk is thoroughly stirred  
to mix whey and floating curd while  
feeding. Give charcoal, ashes and salt at  
all times. When milk runs short middlings  
are added. The gain is an average of 100  
per cent. In six to seven weeks. The hogs

creamery would not have been successful  
without them, which was corroborated by  
the manager.

In the New York State Dairy Law ad-  
ulterated milk is defined to be: (1) Milk con-  
taining more than 88 per cent of water or  
fluids. (2) Milk containing less than 13 per  
cent of milk solids. (3) Milk containing  
less than three per cent of fat. (4) Milk  
drawn from cows with 15 days before and  
five days after parturition. (5) Milk drawn  
from animals fed on distillery waste or any  
substance in a state of fermentation or  
putrefaction, or on any unhealthy food. (6) Milk drawn from cows kept in a  
crowded or unhealthy condition. (7) Milk  
from which any part of the cream has been  
removed. (8) Milk which has been diluted  
with water or any other fluid, or to  
which has been added or into which has  
been introduced any foreign substance  
whatsoever. Sect. 31 of the same article  
of this law says: "Except in the counties  
of New York and Kings, the prohibitions  
contained in this article against the sale of  
adulterated milk shall not apply to skim  
milk, which is clean, pure, healthy, whole-  
some and unadulterated, except by skim-  
ming, sold for use in the county in which it  
is produced, or as an adjoining county, if it  
is sold for and as skimmed milk." Buttermilk,  
if clean and wholesome, may be sold in any  
part of this State.

The scoring rules of the New York Mer-  
cantile declare that butter to be graded as  
"extra" must be of the highest grade made  
in the season when offered under the dif-  
ferent classifications, 90 per cent of which  
shall be up to the standard; the balance  
may be grade "firsts." Flavor must be  
fine, sweet, clean and fresh if of current  
make, and fine, sweet, clean and fresh if  
held, body good and uniform, color a light  
straw shade, even and uniform, salt mild  
salty, package good, uniform and clean.  
Score shall average 91 points or higher out  
of a possible 100, with the exception of June  
to September inclusive, when it must aver-  
age 93 points or higher. This is an impor-  
tant change in rules, but really in accord-  
ance with the usual practice. It has been  
customary to grade some as "extra" in  
March and April which would not be called  
any better than "firsts" in May or June, a  
fact which accounts for what has seemed  
strange to some that "extra" butter was  
not a much larger proportion of the receipts  
at a time of year when almost any one could  
make good butter than it was earlier in the  
season.

The April number of the Holstein Friesian  
Register gives the record of a test made last  
winter at the Provincial Fat Stock, Dairy  
and Poultry Show in Ontario, Canada. She

many visitors, but it is an unusual record  
under any conditions. Allowing 85 pounds of  
butter fat to the pound of butter this would  
be about seven pounds and 13 ounces of  
butter in two days and nearly 145 pounds of  
milk, or about 24 quarts of milk a day.

The Oregon Experiment Station made a  
valuable test of the importance of regular  
hours for feeding and milking the cows, a  
matter which we have many times urged  
upon our readers. They took six cows,  
and divided them into two lots as near alike  
in condition as to age and length of time in  
milk as they could. One lot was fed and  
milked regularly at 5.30 A. M. and 2.30  
P. M., while the other lot was fed and  
milked at hours ranging from 5 to 7 A. M.,  
and from 4 to 6 P. M., which last is a too  
common practice among farmers. This  
was kept up for three weeks, the amount of  
feed being the same for each lot. As a re-  
sult those fed and milked regularly in-  
creased their milk production 5.9 per cent,  
while the other lot shrank 4.4 per cent.  
This difference of about 10 per cent. in three  
weeks emphasizes what we have said so  
often. Feed and milk regularly, Sunday as  
well as other days, and if you need an extra  
sleep on Sunday take it later in the day,  
even if you have to take it in church.

While the milk room should be well ven-  
tilated those who still use the open pans  
should be careful that there is not a direct  
current of air blowing over the pans. There  
are two reasons for this. The outside air  
is not pure and sweet. It may be laden  
with dust, or it may bear with it odors  
which are not desirable in the butter, or  
bacteria that will produce bad flavors or  
early decay. But even if the air is all right  
it toughens the surface of the cream so  
that in churning it does not break with the rest,  
but either goes away in the buttermilk or  
mixes into the butter, usually most of  
it doing the latter, and then the butter  
is filled with white specks which are  
simply sour cream that will not only im-  
part an undesirable taste to the butter but  
cause it to become rancid very quickly.  
We learned this by a little unpleasant  
experience of our own many years ago, as  
we have learned some other things, and we  
advise our friends to be warned before they  
have to pay for the lesson. One may re-  
move these particles of tough cream by  
straining the whole through a fine sieve,  
but it is easier not to have them. Place a  
screen between the window and the milk  
shelves if it is necessary to open the win-  
dows to cool or ventilate the room.

Nearly every writer who has anything to  
say about coloring butter or oleomargarine,  
seems to assume that the only object in







## POULTRY.

## Practical Poultry Points.

It should be remembered that one of the necessities of chickens in growing is sunlight. They cannot thrive without it. More than plants. This does not mean that they shall be kept all day where the sun shines on them, or that they shall be exposed to the fierce blaze of the noonday sun. All nature demands an alternation of sunshine and shade. But nothing that we know of, excepting some of the fowls, will thrive in perpetual shade. Put the brooder or the chicken coops where the sun can shine on them some part of the day, morning and evening being preferable after this season of the year, and then provide a shade, to which they may retreat when the sun shines too warm and bright.

One trouble with the brooder is that it is made too dark in order to prevent the escape of heat, and the chickens once out in the sun prefer to remain where it is light and cool, instead of going in where it is warm and dark. In this way many of them receive a chill which causes the bowel trouble that kills many incubator chickens. When it does not have this result it is death to that growth and thriftiness which makes the business profitable. As long as the temperature outside of the brooder is up to 60°, they are better outside where the air is pure, but when it is below that their stay outside should be but for a short time. This is most true when the chickens are less than three weeks old, when the temperature in the brooder should be at or very near 90° while the chickens are in it. Take note of that last point. The putting of 40 to 50 chickens, and there should never be more after they are a week old, into the space of an ordinary brooder, adds a considerable amount of animal heat, and the temperature should be bright when the chickens are in it.

If the chickens are inclined to huddle in the center of the brooder they are too cold, and the crowding may result in injury to the weaker ones, beside the risk of getting disease from cold. If too warm, they will scatter about apparently panting for breath, and this is nearly as bad for them, being weakening, if not worse.

The chickens in coops should have the sunlight some part of every day, and the coop should be moved each day to a spot which is clean and has been warmed and dried by the sun. For this reason our time for moving the coops is usually about noon, but if the forenoon has been damp or cloudy, we wait until there is a dry spot, or move them twice, once for a clean spot, and later on to a dry place. All this means labor, but we never could take care of chickens unless somebody was at work a part of the time. When we did not give them free range on the farm, it did not take so much time and care, but the loss was much larger than when we had them securely caged and took care of them.

A good incubator will not need to be looked after more than twice a day, unless there should be a radical change in outside temperature that is likely to be severe enough to affect the temperature in the room where it is. Then it will be well to see that the automatic regulator is working all right. Sometimes they take a freak to stick or fall to work, and in accordance with what Dr. Holmes called the "innate depravity of inanimate things" those things are apt to be just when the weather makes a sudden change.

But it is when the chickens are in the brooder that trouble begins. The little chicks need to be fed as often as once in two hours, and while there it is well to see that the temperature is right. Then the outside temperature varies greatly between sundown and 10 o'clock, and they should be looked after the last thing before going to bed. They must not be allowed to crowd too much. They are hungry the first thing in the morning and should have a warm breakfast and a dish of warm water, and one can easily find excuses for visiting them every hour in the day. And he probably will find a profit in doing so.

P. H. Sprague, a Chicago poultry dealer, figures that 3,350,000 chickens and 13,000,000 eggs, valued together at \$280,000,000, were produced in the United States in 1898. The Chicago Chronicle says that the value of the egg output, which Mr. Sprague does not estimate separately, probably exceeds any mineral output excepting that of coal, but not excepting pig iron.

## The King Bird.

BY MONTAGUE CHAMBERLAIN

He is not a large bird, this king of the winged tribes, for let him stretch his pinions so far as he may, from tip to tip, they will not cover more than fifteen inches, while between the extreme points of beak and tail his inches are but eight. Neither is there anything particularly attractive in his form, which looks beautiful, nor in his movements, which are not graceful, nor in his plumage, which has none of the gorgeousness that is associated with one's ideas of royalty. Indeed, his colors are particularly plain and uninteresting. Above he is dark, ash-gray, with a black on the head and tail, the latter ending in a band of white, and his breast is a dull white. But he is a true king for all that, and a crowned king too, for underneath his crest he wears a flaming coronet of vermilion and orange which he can expose at will, and which is always visible when his regal power is enforced. As has been said of him, "he is literally crowned with fire kindled in the alembic of an ardent heart." Ardent heart, for it is the brave, loyal heart of the bird which has won for him the right of kingship, and from which he draws the power to maintain his regal supremacy.

The king bird is known to the bookmen as the tyrant flycatcher, and among other local titles goes field martin in New England. The name tyrannus was originally bestowed upon the species by Linnaeus; Ovarius applied the same name to the genus, and it becoming the type-genus of the family, that group has been dubbed the Tyrannidae. The scientific name which the king bird receives in the latest system of nomenclature (*Tyrannus Carolinensis*) was given it by Tinnimus, but was, I think, first introduced to American readers by Professor Baird, in the Pacific Railway Report of 1850.

But modern observers think that tyrannus is here misapplied—that the birds are, in no sense of the word, the tyrants which the older naturalists wrote them down. They are not especially pugnacious, nor do they quarrel with their neighbors nor do they kill. A careful study of the king bird's habits and actions discloses the fact that the fierce battles for which he is notorious are fought solely for the protection of his nest and family. Excepting during the mating season, when he appears to be al-

ways ready to enter the lists with a rival, he does not quarrel with his fellows, nor does he ever disturb the inoffensive birds who may be his neighbors. It is true he does not sit for his home to be threatened; he is ever on the alert, and let any of the hungry pack of egg stealers or chicken snatchers but come within the domain over which he claims supreme sovereignty and he will be there to defend it, for he is lordly, strong, or ferocious, the king bird will fling his tiny form upon him with a courage which yields to no danger, a persistence of energy which yields to no opposition and a skill which baffles all defense.

These battles, fought always in mid-air, are interesting as exhibitions of the art and power of flight, and are often rather ludicrous. Some huge hawk soaring in easy, graceful curves suddenly finds himself the subject of an unprovoked attack. A feathered mite in hot rage, with a half-screamed twittering cry, pounces upon his back, and again raising upon his wings fiercely pelts at him with claw and beak. Turn as he may, the assailed finds that with neither talon nor wing can he reach his foe, and sudden darting and dexterous stoop alike prove useless to relieve him of the pest. The unceasing cry brings other assailants, and, finding himself surrounded by enemies which he can neither destroy nor elude, he owns his defeat by retreating as rapidly as his powerful wings will carry him, not getting rid of his tormentors, however, until he has been pursued a half a mile or more from the outskirts of their territory.

A few instances have been related of the king bird attacking others than his natural enemies, but they are not many. Audubon relates of seeing a king bird killed by a purple martin, and Wilson tells an amusing story of a woodpecker dodging around a fence rail to escape from one of these species. My friend Mr. Robert Ritchie, a sportsman of a fight between a blue heron and a king bird with the usual result, and I have seen one chase a king fisher away from his favorite bathing resort, but such cases are unusual.

After the brood have gone from under the parental care the old birds settle down to a quiet matter of fact sort of life, at peace with the rest of the feathered world and paying particular attention to their own part in the struggle for existence.

The food of the species is entirely insectivorous, and is usually taken on the wing, for he is a true flycatcher. Keepers of bees think him partial to these honey makers, hence the name of bee hunter. The bird's usual mode of capturing his prey is to watch from some chosen lookout station until chance brings the watched-for fly in his way, when he dashes out at it, and captures it in full flight with an audible snap of his beak, then wheeling on to his perch again, he awaits the next comer.

He is fond of a bath, which he takes by a plunge while on the wing, and after the drench he retires to an adjacent perch to dry and arrange his feathers.

The nest is not carefully concealed, like that of more timid birds. It is most frequently located in an orchard, placed on the notch of a horizontal limb, and is a rather firmly made structure of twigs and grass, lined with fine grass or moss firmly laid. In this the hen lays five or six eggs of a white ground color, with a slightly pinkish tinge and spotted with purple or brown.

The species has a wide distribution. Richardson found it as far north as fifty-seven degrees, and several observers have reported it from Central and South America, while in the middle regions of North America it is common from the Atlantic to the Rockies, and is not unknown on the Pacific slope.

## Poultry and Game.

With receipts of poultry liberal this week, and only a light demand, we find prices weakening. In fresh-killed stock the supply is not as large as in feed and frozen stuff, and prime roasting chickens still bring 17 to 18 cents a pound, with ordinary to good lots at 10 to 13 cents. Spring broilers, 2½ to three pounds the pair, are 60 to 75 cents a pair. Choice fowl are 10 to 11 cents a pound with a possible 12 cents for a mail lot of extra fancy. Ducks at 10 to 12 cents for yearlings, and ducklings at 25 cents. Geese, 12 to 13 cents. Pigeons steady at \$1 to \$1.25 a dozen and squabs lower at \$1.75 to \$2.25. Western-led fowl are 9 to 9½ cents for fair to good, and 10 cents for choice. Old roosters steady at 7½ cents. Ducks at 5 to 8 cents. Turkeys 11 to 12 cents for choice hens and 9 to 10 cents for toms. Frozen chickens are 10 to 11 cents for common to good, and 12 to 13 cents for choice. Fowl, good to choice, 9½ to 10 cents. Ducks 10 to 12 cents, and geese 12 cents. Turkeys, choice, 12½ to 13 cents and mixed weights at 11 to 12 cents. There is a steady sale for live fowl at 10 cents and roosters at



## Collapse.

Caused by overwork? No, caused by undernourishment. Work rarely causes collapse. It is worry—the outcome of a low condition of the nervous system and inadequate nutrition which generally causes collapse. The collapse seems sudden, but in reality it is a slow process. The stomach and organs of digestion and nutrition are diseased, the nourishment in the food eaten is only partially extracted and imperfectly assimilated. The blood becomes impure; the very fount of life is poisoned, and some day all the faculties and functions go on a strike. That's collapse. Dr. Pierce's Golden Medical Discovery cures diseases of the organs of digestion and nutrition, purifies the blood and builds up the weak body with sound healthy flesh.

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PERSPECTIVE VIEW OF SHEEP SHED.

54 to 6 cents. There is only a small demand for game. Some grouse yet at \$1.80 a pair, and western mallard ducks at \$2.25. Some grass plovers and a few snipe come in, but they are scarce at \$2 to \$2.25 a dozen for either.

## HORTICULTURAL.

## Orchard and Garden.

It looks as if there should be a liberal supply of peaches in the near future, as Georgia peach growers are operating on a large scale. For example, in that State the Troy Fruit Company has 18,000 peach trees, the Fort Valley Orchard Company 30,000, the Dayton Fruit Company and the Union Fruit Company 30,000 each, the Moss Lake Fruit Company, the Standard Fruit Company, the Cyclone Company and the Tipton Orchard Company 40,000 each, the Diamond Fruit Company 35,000, the Elberta Orchard Company 40,000, the Albion Fruit Company, the Tivoli Fruit Land Company and the Oak Ridge Fruit Company 30,000 each, the Hale Georgia Orchard Company 100,000 and the Ohio Fruit Land Company 130,000 trees. Here then are 782,000 trees, besides the many smaller orchards, and the supply from Maryland, Delaware, Michigan, Niagara County, N. Y., and other places promises to be good this year where the orchards are well cared for.

Prof. J. B. Smith of New Jersey gives two methods of treating onion beds to keep away or kill the onion maggot. For small patches in the garden he would take fine sand and moisten it with kerosene, and sow it along both sides of the row, near but not touching the plants. This not only drives away the fly which lays the egg, but kills many of the maggots, as they leave one plant to go to another, as they will when the first one is dead. The fly looks like a small house fly. A cupful of kerosene to a gallon of sand is enough. For larger fields he would make a tarro alongside of the rows, turning the soil away from the plants, using a hoe or hand plow for that purpose, then sow broadcast about 600 pounds of kerosene and 300 pounds of soda to the acre, after which level the ground again. The first rain will carry the fertilizer to the plants, killing many of the maggots, and increasing the crop.

The gardeners work depends more upon skill than upon strength. The grub, the pick and the breaking up of soil for new ground to be strong, but in the garden a light tool in good condition will make the work easier and accomplish more than the heavy tool. Keep the hoe sharp and the tines of cultivator and horse hoe down to a cutting edge, and good points on the plows, and keep everything clean and bright, so that dirt will not adhere to them to double their weight and lessen their efficiency. The light tool may not last as long as the heavy one, but if kept clean it will outlast the rusty one, and it seems to be using up the hoe very fast to grind it every day, at least it is better to wear out several hoes than one man or boy. Many a boy has become disgusted with farm work and with the farm itself, simply because he was given worn-out tools to work with, which had been condemned as unfit for a good workman to use. Put such tools into the junk heap, or lay them away to be used only in cases of extreme emergency, and give the boys good tools and teach them how to use them and take care of them, and even if they spoil them by not knowing how to use them, it will be better than spoiling the boys. We remember when our father bought us a new hoe, small and light, suitable for a boy, and in showing us how to use it he found it work so well and easily that it was not long before he had a new one himself.

Among the most aggravating pests of the garden are the cutworms that destroy in the night the plants that have been transplanted there from the hotbeds or greenhouses. They seem to do it from mere desire to do mischief, as they eat no more of the plant than is enough to sever the top from the stem, and never touch the same plant again. By putting Paris green on freshly cut slices of potato, and putting them by the side of the hill near nightfall, many of them can be killed before morning, and if the poultry run in the garden the potato trap can be picked up in the morning and set again at night.

The striped bug on squashes and cucumbers can be destroyed by putting an ounce of Paris green in 20 pounds of plaster or air-slaked lime and dusting the plants with it, taking care to get it on the under side of the leaf, as that is where they feed. It may be necessary to repeat more than once if it washes off. But they are ready to disappear about the first of July.

The same remedy used early in the season may drive away the fly that lays the egg for the squash vine borer, but it is an excellent plan to hoe earth around the stems of the plants nearly up to the leaves, and also to cover the vines with earth about two inches deep at the joints when they begin to run. They will strike down roots there which may sustain them if the main stem is attacked by the borer. When the vine begins to droop the borer can usually be found by searching for the discolored spot and splitting the stem with a sharp knife. Kill him and then draw up earth over the wound. They can be saved in this way if taken in season, and if not they are sure to die. The black or stinking squash bug is best fought by placing a shingle or bit of board near each hill, under which it will take shelter at night. Early in the morning it can be found there and killed. We have often found a half dozen or more under one shingle and some of the striped bug with them.

—A Mexican ram of Vermont lineage sold at the last cattle fair at Montevideo for \$480.

## The Peanut Crop.

The peanut crop of 1899 is nearly 1,000,000 bushels heavier than the crop of the preceding year. The total crop will, it is thought, reach nearly 4,500,000 bushels of 25 pounds each. The bulk of the crop is produced in Tennessee, Virginia and North Carolina. It is not generally known that the American yield constitutes but a small proportion of the peanut crop of the world. The exportation from Africa and India to Europe is nearly 400,000,000 pounds annually, half of which goes to Marseilles to be made into oil. The running variety is a typical American peanut, says the Evening Post, from which we derive our information. Its vines are large, with spreading branches growing flat on the ground. The pods are large and white. There are many more varieties grown, some of them being upright bushes instead of vines. The so-called Spanish nuts are used principally for confectioners. They have small, round kernels and are very fine. The crop averages annually 180,000 bags of 110 pounds each. It is only within the last few years that peanuts have been shelled by machinery. With the increase of their production machines have been taking the place of the old slow-going methods.

To grow peanuts successfully requires a calcareous soil without too much lime, and under such conditions the yield runs from 30 to 40 bushels per acre. There are about 30 peanut factories in America and the capital required for starting a mill is small. One factory handles five tons of peanuts daily, producing 235 gallons of refined oil, 175 gallons of crude oil, 3680 pounds of flour and meal and 3300 pounds of stock food. An extensive grower does not take the trouble to separate peanuts from the vines and dirt when he has dug his crop, but sends everything to the factory. They are put into the mill, viner, dirt and all, and are then placed into a hopper and fed into a revolving cylinder which cleans them by friction, the dirt, leaves and vines being taken out by a suction pipe. The nuts remain in the cylinder, and they are fed out upon a revolving slat table, the slats resting upon canvas, from which negro women pick out those of the first grade which are known as "fancy." The selected nuts are fed from the table into chutes and then into bags. The remainder are run over a second revolving slat table, fed into chutes and packed into bags labeled "extra." Four grades are sorted, the first three being sold to dealers and the fourth to confectioners for making burnt almonds and cheap candies. America does a heavy export business to Europe in peanuts. Foreigners do not eat them as Americans do, but grind them into meal. They also make oil of them which is resold to Americans as olive oil. The nuts are very rich in oil, 40 per cent of the shelled nut being oil. After the oil is extracted the cake which remains is sold for \$30 a ton in Germany and fed to cattle and sheep. Peanut butter is one of the latest uses of the peanut. It is made by grinding the nuts very fine and reducing the mass to a pasty substance, a portion at least of the oil being removed. Salt is added as flavoring.—Exchange.

## New York Farm Notes.

Here in Lewis County, N. Y., we are experiencing a cold, backward spring. Vegetation starts but slowly. The buds on all kinds of trees have only commenced their growth. Almost every day of late we have had snow squalls, which, on the highlands west of here, written the ground. In the Adirondacks, and also in the forests of Montague the old snow remains to a considerable depth.

The farmers have, to a greater or less extent, their sowing well under way. There has been no rain, thus far, to hinder farm work and the roads are very dry and dusty.

Hay, about here, is being fed up very closely. A great many dairymen are buying hay for their stock at present. The general price for hay, in the barn, is ten dollars (\$10) per ton. With present prospects and the unfavorable outlook for the coming season, owing to the poor catch of last year and the extended drought which prevailed, a larger acreage of fodder corn will be put in this season than ever before. Farmers have learned by past experience that corn and the silo are two indispensable requisites for success in farming.

Throughout the county cheese factories are running under full head. Cheese is in good demand and is bought just as fast as sufficiently cured, which is now but a short time from the hoop. Our local buyers are paying, for full cream cheese, 10 to 10½ cents per pound.

Milk cows are well up in price: all the way from \$30 to \$40 per head. Dressed pork brings in our local markets 6½ cents per pound. Spring pigs are scarce and in good demand at \$5 apiece for early ones. Potatoes sell at from 30 to 40 cents per bushel, with plenty on hand among the farmers.

We doubt if there was ever more milk fed purchased and fed by the dairymen in this section than has been the case during the past winter and the current spring thus far. Winter dairying requires high feeding to keep cows in proper condition and at the same time to keep up the flow of milk. Winter dairying, with the price of milk delivered at the milk stations for a year past, in this country, has been a paying investment for all those engaged in the enterprise. Those farmers who reside near the station continue to deliver their milk throughout the entire season, while those more remote patronize the cheese factories during the same. Both methods are paying well at present.

P. E. WURTE.  
Deep River, Lewis Co., N. Y., May 7.

—Exports of dairy products from New York last week included 25 tubs butter, 18,000 boxes cheese.

—The shipments of leather from Boston for the last week amounted in value to \$141,374, previous week \$131,841, similar week last year \$124,940. The total value of exports of leather from this port since Jan. 1 is \$8,606,974, against \$8,380,870.

—The visible supply of grain in the United States and Canada on May 19 included 47,621,000 bushels of wheat, 16,168,000 bushels of corn, 7,519,000 bushels of oats, 1,085,000 bushels of rye and 969,000 bushels of barley. Compared with the previous week this is a decrease of 2,304,000 bushels of wheat, 1,968,000 bushels of corn, 118,000 bushels of rye and 343,000 bushels of barley, with an increase of 281,000 bushels of oats. One year ago the supply was 56,028,000 bushels of wheat, 19,180,000 bushels of corn, 7,738,000 bushels of oats, 827,000 bushels of rye and 1,619,000 bushels of barley.

—The total shipments of boots and shoes from Boston this week have been 68,181 cases, against 69,188 cases last week; for the corresponding week last year, 66,328. The total shipments thus far in 1900 have been 1,681,658 cases, against 1,639,694 cases in 1899.

—Eggs are a little lower than last week, excepting nearby and Cape fancy, which still bring 16 cents, but it is hard to get 12 cents for best marks of Eastern, Vermont, New Hampshire or Western fancy fresh, and some good lots sold at 12 to 13½ cents. Receipts were 50,000 cases last week, of which 30,000 were put in cold storage, making amount there now 95,355 cases. Last year at this time there were 67,676 cases.

—The exports from the port of Boston for the week ending May 12, 1900, included 2760 cases of butter and 128,751 pounds of cheese. For the same week last year the total exports included 14,138 pounds butter, 87,156 pounds cheese and 135,140 pounds oleo.

—Traflet makes the exports from the Atlantic coast last week as follows: Flour, 104,800 barrels; wheat, 1,809,000 bushels; corn, 4,411,000 bushels; pork, 5603 barrels; lard, 11,748,000 pounds; meats, 36,761 boxes.

—Exports from Boston for week ending May 11 were valued at \$3,638,864, and imports at \$1,545,445; excess of exports, \$2,093,419. For corresponding week last year exports were \$1,125,150 and imports were \$1,389,451; excess of imports \$264,301. Since Jan. 1 exports have been \$97,623,749 and imports have been \$31,968,000; excess of exports \$65,655,749. For same 19 weeks last year exports were \$45,513,840 and imports were \$32,844,393; excess of exports \$12,669,447.

—Exports of India rubber boots and shoes for March were 42,881 pairs, valued at \$30,866, and for April 17,111 pairs, valued at \$18,968 same month in 1899. For nine months the shipments were 573,953 pairs, worth \$311,973, against 379,119 pairs, worth \$303,673, in the year preceding.

—The leather exports for nine months ending March 31, were \$1,765,494, against \$9,916,687 for corresponding nine months in previous fiscal year, and those of boots, shoes and other manufactures of leather were \$3,989,236 in same period this year, against \$2,468,563 for nine months ending March 31, 1899.

—Exports of merchandise from New York for the week ending May 15 were valued at \$11,154,474. Same week last year \$8,889,381. Since Jan. 1 they have been \$230,689,987, corresponding period last year \$175,877,863.

—The exports from the United States for April, 1900, included breadstuffs, \$16,566,718; cattle and horses, \$3,081,799; provisions, \$13,147,396; cotton, \$34,684,081; mineral oils, \$6,085,136. Compared with April, 1899, this was an increase of \$3,450,000 in breadstuffs, \$508,000 in provisions, \$16,868,000 in cotton and \$1,738,000 in mineral oils, with a decrease of \$470,000 in cattle and horses.

—Exports live animals and dressed beef last week included 1743 cattle, 9939 quarters of beef from Boston; 1584 cattle, 1130 sheep, 11,854 quarters of beef from New York; 1674 cattle, 1971 sheep, 2798 quarters of beef from Philadelphia, 2536 cattle, 190 sheep from Montreal, a total of 7897 cattle, 3181 sheep, 26,579 quarters of beef from all ports. Of these 3740 cattle, 2951 sheep, 18,847 quarters of beef went to Liverpool; 2638 cattle, 190 sheep to London; 999 cattle to Glasgow; 601 cattle to Manchester; 150 cattle to Hull; 682 quarters of beef to Southampton, and six cattle, 40 sheep to Bermuda and West Indies.

—Fork provisions are quiet but steady. Heavy hams \$16.75, medium \$15.25, lean ends \$18, bean pork \$13, fresh ribs 11 cents, corned, and fresh shoulders 9½ cents, smoked shoulders 8½ cents, lamb 8½ cents, in pairs 8½ to 9½ cents, hams 12½ to 13½ cents, skinned 8 hams 12½ to 13½ cents, sausages 9½ cents, Frankfurt sausages 9½ cents, boiled hams 18½ to 19 cents, bacon 12 to 13½ cents, bologna 8 cents, pressed hams 12½ cents, raw leaf lard 9 cents, pure lard 8½ cents, in pairs 9½ to 9¾ cents, pork loaves \$25.50, loose salt pork 7½ to 8 cents, brisquets 9½ cents, sausage meat 7½ to 8 cents, city dressed hogs 7½ cents, country 6½ cents.

—Fresh beef is quiet but firm. Fancy sides, 8½ to 9½ cents; choice, 8¼ to 8½ cents; good, 7½ to 8 cents; light, 7 to 7½ cents; cows, 7 to 7½ cents; fancy ribs, 11 cents; extra, 10½ to 10¾ cents; good, 9½ cents; light, 7½ to 9 cents; fancy tops, 6½ cents; heavy, 6 to 6¼ cents; good, 5½ cents; light, 4½ to 5½ cents; backs, 5½ to 7½ cents; rattles, 4 to 4½ cents; cheeks, 4½ to 6½ cents; short ribs, 8½ to 11½ cents; rounds, 6 to 9 cents; rumps, 8½ to 12½ cents; rumps and loins, 9½ to 13½ cents; loins, 10½ to 16 cents.

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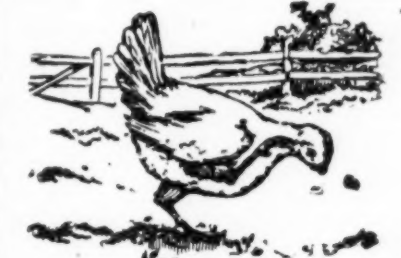
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# MASSACHUSETTS PLOUGHMAN

BOSTON, MASS., MAY 26, 1900.

Charles Townsend Copeland calls Dickens the greatest philanthropist of his time. Yet for all this there are Sunday school libraries to which he is denied entrance.

Charlestown is to have a new \$30,000 entrance gate and gate house for its navy yard. All the naval heroes are to be represented, at least by name, to quarrelling will, it is hoped, be avoided.

Presumably Bishop Codman of Maine has succeeded at last in silencing his critics. He has paid a public tribute to bishops Burgess and Neely, the two heads of the diocese who preceded him.

Ex-President Harrison is the latest convert to golf, which he declares the best game ever imported into this country. It is even more fascinating, he would seem to think, than the problem of who shall be the next Vice President.

New London will furnish free ice to the "deserving poor." Now, Boston, step up and provide ice tickets for the poor, who, though they may not be "deserving," sadly need in summer what comfort is to be had from a five-cent cake of ice.

Ambassador Choate has nicely burned up the old Boston witicism that all good Americans go to London when they die. "You can take my word for it," he remarked at the Ambassadors' dinner, "they all flock to London while alive."

How proud we should be of that Public Garden, with its wealth of freshness and splendor of color, its richness of perfume and its general trim attractiveness. Any enumeration of our municipal blessings should be headed by grateful mention of this beautiful spot.

It was very nice of Mr. Emil Parr to publicly advise New York to emulate Boston in matters musical. He suggests that a Major Higginson is needed in the metropolis, though he admits that even without this comfort and support New York is doing fairly well in the way of musical development.

That was a very graceful resolution introduced into the Diocesan Convention by Rev. E. Winchester Donald, D. D., in behalf of those members of the press who, for ten years or more, have reported the proceedings of the convention, and who wished to be put on record as deploring the death of Rev. William Henry Brooks, D. D. Dr. Brooks was the firm friend of the reporter, as of every other earnest, honest man who came his way.

The Nashua Woman's Club, which has determined to correct abuses in the almshouses and county farms, sets a good example to its less practical sisters. It is good to see these clubs beginning to recognize that there is work to be done all about reforms which should be carried through, and philanthropic enterprises which really need support. Here at home are the Roxbury Club and the Women in Council lending their support to a much-needed settlement house. Clubs at large, go and do likewise.

The bill to abolish the death penalty in Massachusetts has again this year been defeated, but the conservatives cannot feel very triumphant over their hardly won victory. At the next encounter they must surely be put to flight, for from last year's majority of 78 in the House of Representatives they have dropped to the insignificant majority of two in a total poll, including pairs, of 208 votes. Next year those who believe with all their hearts that the capital punishment is a relic of barbarism will strike harder than ever, and they will win!

Up to date the automobile is a dismal failure in the accomplishment of the wonderful things predicated for it. As a matter of fact, a practical, efficient and economical machine shop for road use has not yet been invented or introduced. Inventive genius may develop such a machine in the future, but the limited success of most of the automobile companies has so far been derived from the sale of certificates of capital stock to credulous investors, rather than from the sale or rent of machines. The demand for road horses, for stylish carriage horses, was never better than at present. It will be many years before the automobile will seriously diminish the demand for good driving horses.

Gen. Elwell S. Otis, who has been the governor of the Philippines since Gen. Wesley Merritt left the island, is now on a government vessel far on the Pacific, and will reach home about the fifteenth of June. He is not forgotten in the neighborhood where he was born, and he was the son of farmer William Otis of Gates, N. Y., who was for several years the president of the celebrated Monroe County Farmers' Club. General Otis will have a warm reception in Rochester from surviving members of the old 140th regiment in our civil war, for which he raised a company in 1862 and came out as colonel at the close of the war. He has been harshly criticized in the Philippines, but as he comes home, we find that the war is so nearly at an end as to justify the hope that most of the American soldiers in those islands may receive their discharge and return home also.

Among those who have testified before the railroad committee on the subject of the railroad leases, no one has made a better impression or spoken with greater candor and sincerity than President Lucius Tuttle of the Boston & Maine Railroad. His appearance is that of a broad-minded man, above the subterfuge and sophistry so often prominent in the arguments of legal counsel. His intimate and practical knowledge of all the details of the workings of a great railroad system gives weight and interest to his statements that are at once informative and convincing. He evidently believes that the interests of the public and those of his stockholders are identical, and that in serving the one he is promoting the other. Mr. Tuttle has at his immediate command the facts and figures to substantiate any statement he may make.

The law of Maine, which requires guides for sportsmen to procure licenses, has been declared unconstitutional by the courts and will hereafter be enforced. Opposition to the law is dying out, for the business of guiding men through the vast forests which are yet found in some parts of the State is one that requires both skill and experience. There have been many losses of life from

men being shot by mistake for deer, and, besides, it needs a trained woodsman to guard the forests from fires when sportsmen are traversing them. The fact that the guide has a license and is known to the authorities, and this will in itself be a good thing. The Maine guide becomes an expert in both fishing and hunting, and adds enough to the enjoyment of a party of sportsmen to well earn the modest fee he charges.

The State of Maine last year raised very nearly \$31,000 by a tax on dogs, and the farmers who had sheep or other animals killed by either dogs or bears drew \$4558 from the State treasury as compensation for their loss. Some of the city papers insinuate that this is a sly scheme of farmers in Maine to dispose of old and generally worthless sheep at a good price. We do not believe this pessimistic insinuation. To have a flock of sheep attacked by dogs or any wild animal injures the whole flock, and the pay for those killed or badly torn does not begin to compensate the flock master's loss. We have known large flocks of valuable sheep made nearly worthless by being run into at night by two dogs which tore and killed only four or five of their number. The sheep is a quiet and peace-loving animal. Trying to convert it into a wild animal is sure to destroy the qualities which years of man's care had given it and which made it of value for breeding.

The Boer envoys in this country are receiving complimentary resolutions favoring their cause from the common councils of cities where there is a large foreign population, but it is very unlikely that they will receive any recognition at Washington. The Boers have never been a nation having diplomatic relations with the United States. Their revolt against Great Britain to establish their independence is not yet a year old, and their cause is pretty plainly doomed to failure. Besides, our intervention and offer of our friendly services to mediate between the contestants in the interest of peace, has already been made and declined. Unless both parties invite us to mediate we can do nothing more than we have already done. The President is very unlikely to give official recognition to the Boer envoys, which under the circumstances would be almost equivalent to declaring war with Great Britain and all that this implies.

It was 203 years ago, or in the days of colonial infancy, in 1697, that talk began about a canal across Cape Cod to shorten the distance from Long Island Sound to Boston, and to prevent the large losses of vessels while sailing the route around the cape. The water along the eastern shores, from Portsmouth to Cape Hatteras, has so many shallow places in it that many vessels of our coastline trade are beset and lost. The waters are always more dangerous as shallow water is reached, where the big wave that towers high above the ship has an undertow the other way which tears the vessel to pieces. Strong vessels in deep water, and with plenty of sea room to swing in, are safe, unless they strike on sunken rocks or ledges, whose lower portions often project far from their tops. A ship canal along our entire coast, with land-locked deep water, will doubtless be constructed some day. It will pay in money, besides saving thousands of lives and much property now destroyed by needless shipwreck.

There is an increasing inquiry from all parts in England for American coal, but the scarcity of shipping prevents large orders from being filled. Unfortunately these foreign orders are sold at such low rates that they leave no profit to the miner. A still worse result is they cheapen coal for the European manufacturer, thus offsetting the extra cost of ocean transportation, and enabling him to get fuel for his engines about as cheaply as can some of the American manufacturers when the cost of transporting coal to them from the mines is considered. There has never been the reduction of railroad transportation of coal that there should have been in this country. When the Pennsylvania State Constitution was made it positively prohibited railroad corporations from investing in coal mines. But many railroads whose largest business is in the coal traffic have found ways to evade this constitutional provision. It would if enforced be the best means for reducing the cost of coal in all northern cities. Coal is generally short in sea coast cities, because much coal is brought by vessels.

The United States Senate has adopted concurrent resolutions authorizing a survey of Boston harbor preparatory to dredging a channel 2000 feet wide and 35 feet deep. This gives ample room for vessels of the largest class to come into this seaport with entire safety. It is the most important improvement for the development of Boston commerce that has ever been made, for it is only the largest vessels that can under modern conditions carry freight cheaply. The shallow and crooked channels by which all kinds of vessels have heretofore entered Boston have often caused shipwrecks, and have denied to this port the advantages which its nearness to Europe should give her. The dredging of the new channel will begin as soon as possible after the survey has been made. The deep channel will remove debris rocks a great deal of sewage from Boston, and its flow with the tides will prevent its further accumulation, as the water will carry it out to sea, thus removing the stench that arises from the wide, level flats, which yet are much too plentiful. Boston is already largely built on made ground. When the deep channel is dug it will be a good opportunity to fill in some more salt marshes.

The 100th birthday of old John Brown of Osaotomie, Kansas, and Harper's Ferry was celebrated this spring in various places. His name will live in history, but the verdict of his time, that he was an impracticable man, is fully confirmed by history. Both he and the majority of old abolitionists hindered rather than helped the cause of human freedom that they desired to promote. Those who can remember 1859 will also remember how John Brown's attempt to arm Virginia negroes to fight for their freedom in Virginia turned more away from the effort to prevent the extension of slavery than any other event. It was proven that no leading Republican was privy to John Brown's movements. He was for a time in consultation with Frederick Douglass before he made his raid into Virginia. The colored orator did his best to dissuade John Brown from his crazy scheme, and John Brown left for the South without his approval. Frederick Douglass had to leave the country in the fall of 1859, and did not return until the following year. It was the election of President Lincoln that sealed the doom of slavery, and this only because the South madly persisted in

making war to have a government on their right to hold black men as slaves.

The large vote of 235 to 35, by which the Niagara Canal bill was passed by the House of Representatives, doubtless means that this measure will pass the Senate also. It is said in Washington that the commission appointed to select the best route has practically decided in favor of the Niagara route, but that it does not make the report until better terms could be made with Niagara and Costa Rica. But the matter is too important to be allowed to go over until another session of Congress. Both Niagara and Costa Rica will be benefited by having the canal built. Niagara has already ceded to the United States a strip of territory through which to build the canal. When it is put in operation, it is the highway of a great commerce, all the Central American States will find it to their interest to apply, as Texas long did for admission to our Union, in order to escape the fate of most Spanish American States of being torn with frequent revolutions and despotic dictatorship, which follow each other in quick succession.

The adoption at the Diocesan Convention of the canon providing retiring allowances for aged Episcopal ministers is emphatically a step in the right direction. It is practically impossible in these days for an active clergyman to save from his salary such a sum of money as would yield him \$500 annually after he has reached the age of sixty-five, and it is undoubtedly true, as one of the clergy pointed out, that young men of promise are turning from the ministry simply because it lacks assurance of support during old age. The result is that the Episcopal Church today is straitened in its supply of suitable men. Many an earnest youth filled with honest Christian zeal elects to be a layman because he feels he can in that sphere be less hampered financially than if he were a clergyman. No one would have a man go into the sacred ministry because of the salary he might receive, but it is certainly true, on the other hand, that our aged priests should be treated by us with at least as much consideration as we bestow upon our firemen, policemen and school teachers.

The old Mercantile Library boy will remember when the merchant princes left Copp's Hill and took up their residence on Fort Hill and its neighborhood, when the Athenaeum, with its fine library and department of arts and sciences, was located in Pearl street, where Col. Thomas E. Perkins resided, who presented his spacious mansion to the city for the institution for the blind, which gave the name of Perkins Institution for the Blind, and with the assistance of Dr. S. G. Howe, who added a department for idiotic and feeble-minded youth, has become one of the leading institutions of the world. The estate on Pearl street was exchanged for the Mt. Washington, an elegant hotel erected by the capitalists of South Boston on so large a scale that it could not be run to advantage, but was admirably adapted for the institution for the blind. The library of the Athenaeum (which gave the name of "Athenaeum of America" to the "Hub") was removed to its elegant building on Beacon street, the stockholders being the founders of the Public Library, Edward Everett, George Ticknor and Joshua Bates, the banker of the house of Baring Brothers, of London, who was a Boston boy.

Every tenth year what is called the Passion Play, reciting events in the life of Christ, takes place at Oberammergau in Germany. This little town, surrounded by mountains was exempt from the plague which ravaged Germany, and when it crossed over to England a few years later it made the Great Plague of London, or the "Black Death" as it was then called, which was in 1665. The plague was stayed at Oberammergau, and in gratitude for this the people of the place made a vow that scenes from the life of Christ should be enacted during the years ending with 0. There is always a large attendance of people from all parts of the world to see peasants of this village enact the parts of Christ and the apostles, while women take the parts of Mary the Mother of Jesus, Mary and Martha of Bethany and Mary Magdalene. All of these parts have their representatives in the village, who study the Bible narrative in the four gospels to become proficient. Instead of being irrelevant to the peasants of this little German town regard it as a religious duty, and some who have served to represent Christ and the apostles John and Peter in several of the 10-year representations are regarded with great veneration, while the parts of Judas, of Pilate and of Caiaphas are so generally abhorred that it is hard to get any one to fill them. The play begins on Sunday evening, May 20.

The affirmation of the Monroe doctrine, that foreign aggressions on the American continent shall not be further increased or changed from a weak power to a strong one, which was made by Henry C. Lodge of Massachusetts a few days ago in the Senate, will command the emphatic approval of the great majority of Americans of all parties. Whatever differences of opinion there may be on other subjects, on this continent and adjacent islands other nations must keep their hands off. This is particularly true of islands in the Caribbean Sea, which command the entrance to the canal soon to be built across the Isthmus separating North and South America. What is to be when completed an American canal, under the protection of the United States. We are about to buy from Denmark the islands of St. Croix and St. Thomas, the latter of which has an excellent harbor, which will be beyond price for the war vessels which we must keep in those tropical and whirlwind-swept seas. Germany is reported to have made proposals to buy the same islands, though Germany has no near possessions to require a fleet there. Such a purchase at this time must be a menace to some neighboring coast and to the control of the isthmian canal when it is completed. The warning given that this would be a violation of our rights is timely, and will stop the purchase.

The Aleutian Islands, which form a chain from southern Alaska to Asia, have been a part of our Northwest possessions ever since Mr. Seward bought Alaska for the United States, over 30 years ago. We are finding out that this chain of islands, which are too far north to grow most kinds of grain, have a value for their fisheries and as being the breeding places for foxes, bear, mink and sable, all of which will breed there, and, as they fish for themselves, are no cost to those who have introduced them. The gray fox skin sells at \$50, while other foxes produce skins that sell readily at \$16 each. Thirty-five of the islands have been occupied for the last 15 years, and though the gray foxes for stocking an

island cost \$150 per pair or \$75 each, those who buy them can now count their profits in large yearly sales. On each of three of the islands there are more than 1000 gray foxes, all the product of the light stocking of the islands only 15 years ago. Two or three keepers are required on each island. They live mainly on fish, with some bread, which they buy from ships that visit them once or twice a year. Some of the fox skins are taken off when the foxes are only eight months old. These are only the male fox skins, as the females are much too valuable to be killed until after they have bred. They breed two or three times a year, much the same as do dogs.

Many farmers when planting potatoes in early spring put the seed on the ground and pile the earth around them to make a covering. This is only excusable for the very earliest planting and that of potatoes that mature their crop early. It is true the seed planted deeply while the ground below is cold and wet is liable to rot rather than grow. The seed covered on the surface will gather the sun's heat and start its buds and roots earlier, but it will begin its growth too high up, and when the tubers form it will be almost impossible to keep them from growing out of the hill which continuous cultivation and hoeing has made around the plant. It has long been known that level culture for both corn and potatoes is best. With corn, level culture is easy, as the plant will protect itself from being blown over by brace roots starting out from the stalk on either side when the plant grows tall enough and the winds are violent enough to require them. When farmers pile earth over these roots to help the corn plant against being blown over, they simply rot or weaken the brace roots, and thus provide for just that purpose. But the potato set planted deeply must be in well drained and dry ground, and if not, have its out surface hardened by exposure to the air and sunlight. Then it will not rot but will send up a strong green sprout that will be all the stronger and greener the longer time it takes it to reach the surface. Such potatoes will form their tubers deep in the soil and will not need to be hilled.

**National Economy.**  
There are few, if any, lines of business that could long survive being conducted in the loose manner which at present characterizes certain branches of farming in the United States. In 1889, Dr. Collier, then director of the New York Agricultural Experiment Station, collected data in relation to feeding from ten of the leading and most successful dairymen of the State. One of the ten was feeding a ration costing 14 cents per day, and two others were using rations costing per animal 28 and 31 cents respectively. These are significant figures, particularly in view of the fact that evidences of similar lack of attention to the economical side of feeding are now abundant in Rhode Island. A saving of only five cents per day in feeding the 23,304 milk cows of Rhode Island would amount to \$405,936 50 per annum. Even if the apparently insignificant saving of but one cent per day were effected, there would be saved to the farmers of the State \$81,373 10 annually. There seems good reason to hope that the feeding staff inspection, entirely aside from the saving brought about by lessening or preventing adulteration, may awaken such an interest in the economical use of feeding stuffs as to eventually save the State more than \$100,000 annually in feeding her milk cows, and from any consideration of the vast number of other farm animals in connection with which similar economy could unquestionably be effected.—From Bulletin 64 R. I. Agricultural Experiment Station (Kingston).

**Making an Inland Lake.**  
Western Kansas has long been noted as being one of the driest regions of that State. It is on the border of the arid region which extends farther west through Colorado and other States to the Rocky Mountains. These last have used the small rivers to irrigate their land, but in western Kansas there is not enough fall to turn the river out of its bed and spread the water over the land. Now, however, a remedy has been found which will turn this hitherto worthless land into a fruitful country. A big inland lake is to be formed by damming back the waters of Arkansas river in Barton County, at Great Bend, where damming an outlet 250 feet wide will pen in the water, making a lake 12 miles long and six miles wide. The land is worthless for farming purposes, growing nothing but brackish (alkali) grass. F. B. Kent, a rich ranchman of Colorado, has organized a company with \$300,000 capital to make the lake. Of this \$300,000 will go to pay a few settlers who have occupied a few farms on the valley since its conversion into a lake was proposed. There is already a big ditch leading from the Arkansas river to the valley. This will be deepened and widened until enough water flows in to make the lake. It will doubtless effect a great change in the climate of a wide district of land, and make farming profitable in a section where drought has always made it precarious. The water will also help moderate the severe blizzards that prevail in winter.

**Making a Farm Pay.**  
It is a bold man who in the older sections of the country will buy land with the purpose of working it and making it pay its own cost, besides remunerating him for the labor he will expend on it. The past few years it has been thought necessary to have enough capital to pay the larger part of the cost of the land, and have besides money with which to buy implements and stock that are required to work it. Even with these advantages bad seasons or sickness in the family may make the farming venture a failure, and oblige the farmer to sacrifice part of the capital he put into it. Much depends on the class of stock that the farmer brings to the farm. If it is old and of mongrel breed the farm is doomed to be a failure from the start. But even if the stock is young and of the best breeds, unless the farmer understands how to make the most of it, the chances are that it will soon degenerate into scrub stock from want of care, and this is really more hopeless than staking the farm with the best young native stock that can be secured. The good stock that has retrograded suffers more from lack of care than the stock which has been made hardy by being obliged to care for itself for several successive generations.

The best security for making a farm pay is found when the owner devotes it to some specialty which he thoroughly understands, and to which experience proves that the land is well adapted. There have been scores of successful farmers who made themselves wealthy by finding marsh land near the coast that could be easily overgrown and planted with cranberries. Of course it involved much labor, but the man who set out to plant and reclaim a cranberry

marsh has more often made large profits than in any other branch of farming. But in other sections of the country the culture of small fruits and the keeping of poultry for eggs or to produce broilers for the city markets has proven quite as successful. The chief point in making farming profitable with little money is that the farmer must thoroughly understand the business, and that it must be something in which he can secure enough money quickly so as to keep his business going until the larger success that may require years to attain is his.

## Food Value of Meat of Different Kinds.

The food value of the eggs consumed in a great city is nearly as great as that of the beef eaten in the same city. This is a startling statement, but it is supported by the evidence of statistics taken by the Paris city authorities. Unless the Parisians city-livestock, the proportion will be somewhat different elsewhere. These and the other facts given below are from a paper read to the Paris Academy of Sciences by M. Bolland, who has endeavored, by new and exhaustive analyses, to correct the data given by previous workers in this line. M. Bolland has taken great pains to use pieces of meat that presented, as nearly as possible, the habitual conditions of ordinary usage. Says Cosmos, in an account of his results (April 7):

"The flesh of the fore and hindquarters of the principal mammals used for food (beef, veal, rabbit, mutton, pork, ass, horse and mule) gives, when the fatty layers have been removed, 70 to 78 per cent. of water, 5 to 15 per cent. of mineral matter, 1.4 to 11.3 per cent. of fat and three to 3.5 per cent. of nitrogen.

"The heart, the liver and the lungs contain the same quantities of water and nitrogen as lean meat. The fat remains below five per cent., and the mineral matter between one and 1.7 per cent. There are traces of manganese in the lungs.

"In the blood of beef, veal, mutton and pork there is about 83 per cent. of water, less than 0.65 per cent. of mineral matter, traces of fat and about the same quantity of nitrogen as in the meat of the fore and hind quarters, which contain less water than the blood.

"Broiled or roast meat contains, when dry, about the same quantities of nitrogen, fat and saline matter as raw meat in the same condition; but as, after cooking, the proportion of water falls to 64 or even to 42 per cent. according to the thickness of the piece and the time of cooking, the result is that, for equal weight, broiled or roasted meat is richer in nutritive principles than when raw.

"Biled meat, such as is served in the Parisian eating-houses, loses not only water during cooking, but also soluble nitrogenous matter, fat and mineral matter, which passes into the bouillon; but for equal weight it still is more nourishing than the raw meat, which contains a larger amount of water.

"The flesh of birds (ducks, geese, chicken) contains the same nutritive elements found in the flesh of mammals, but in slightly greater proportion, for the percentage of water in the former approaches 70. The diminution of water, outside of the facts noted above, for butchering meat, would seem also to be connected with the mode of feeding; in roast fowl it approaches 52 per cent.

"Hens' eggs merit special mention. The white and the yolk, taken separately, are of very different composition: the first contains 86 per cent. of water with 12 of albumen and .5 of mineral matter; the second, 51 per cent. of water, with 15 of nitrogenous matter, twice as much fat, and 1.5 per cent. of mineral matter. The egg as a whole is 75 per cent. water, and therefore furnishes 25 per cent. of nutriment. Two eggs, without the shells, weigh, on an average, 100 grams (1543 grains), so that 20 eggs represent quite exactly the food value of one kilogram (2.2 pounds) of meat. A fowl, in a few days, thus furnishes her own weight of food substance; she is a veritable manufactory of edible products, and the breeding of the best-laying varieties of fowls can not be too highly commended. In 1898 there were declared at the Paris cattle (city tax office) 538,389,120 eggs, representing (allowing 50 grams to the egg) 26,914,956 kilograms (about 27,000 tons) of food-nutrient, equivalent to the quantity of beef (without the bones) furnished by 168,200 oxen of 400 kilograms (880 pounds) each, or two-thirds the number of oxen entered at Paris in 1898."—Translation made for the Literary Digest.

## Northward Flight of the Birds.

The spring migration of birds is the subject of a page in the May St. Nicholas. A wonderful thing is happening now, the writer declares. A winged army hundreds of miles long is moving north right over our heads. It travels under cover of the night so that, unless we listen for the calls of the regiments, or turn our telescopes to the moon and see them, as black specks, crossing its bright face, or else go to a light-house tower and watch for them to come to the light, we will know nothing about the advance of the main army.

But when we go early to the fields and woods, we get exciting hints of what is happening in the dark. Squads of feathered soldiers, not there the evening before, surprise us at every turn. Some of them are stopping only for the day to get food and rest to enable them to go on their journey again at night; but some of them have come to stay, for they have got back to their old homes where they built their nests last year.

It is exciting to feel the country all filling up again with life and song, so good to see our old friends back, and to discover new ones with them, that we want to ask each bird a hundred questions. Where did this army start from? How did the leaders know the way home? How did they travel the thousands of miles they had to? It makes us want to know everything there is to know about this wonderful movement of the birds called migration.

A great many of the birds are coming back from Central America, some as far as from southern Brazil in South America. The question is, How do they travel so far without getting lost? There are no railroads or steamship lines for them, but they have roads that serve them just as well. Some of them follow the coast lines north, others keep near to the great ranges of mountains and river valleys that run generally northward and southward.

From the first to the 20th of May most of the birds come back to the middle Eastern States, and you will need to go out every day and keep a sharp lookout not to miss any of them.

## Thorough and Successful Dairy-ing.

One of the greatest lessons that modern dairymen have taught us is that thorough and intensive work on a small scale pays better than careless and slipshod work, either on a large or small scale. The man who can handle a few cows and make them pay a profit is in a fair way to make a success with any number. But let one fall with a few, and you will soon find him falling with many. A great many people are inclined to say, "What's the use of bothering with a few cows. The profits on them would only amount to a little a year, and it is a waste of time to be so careful and thorough." That principle carried through to its logical conclusion would bring disaster to the dairyman. There is no better advice to a young dairyman than to tell him to handle with five cows and learn how to handle them so the greatest amount of profit possible is obtained from them. Then after he has mastered all the details of such a small herd let him add more cows, but only so fast as he can handle them properly, giving to each one the same attention he bestowed upon the first five.

"The intensive method of dairymen is very simple to explain, but it is not so easy to practice. It begins with good cows, or at least the foundation for a good herd in the shape of a good bull. Let good blood be introduced somewhere, and then proceed deliberately and carefully to grade up the animals, limiting the number until the very best is obtained. If the farm is a small one it is better to have only a few cows, just enough to find support on the farm's products. When you come to buying hay and grain for the dairy herd you invariably contract debts that can never be paid. Yet the animals must be fed liberally and steadily winter and summer. They cannot be neglected in this way. It is only by a good system of raising a rotation of food crops, of sowing, and of laying aside plenty of manure and winter hay that we can hope to feed the cows properly and at not too great an expense. Those who do not think that dairymen consist solely in feeding and milking the cows have not learned the rudimentary principles of the work. Dairymen presupposes a good knowledge of general farming, especially of that branch which concerns itself with grass, hay and corn crops. If one does not understand the science of raising these crops he is in a pretty poor position to make a success at summer or winter dairymen. Some people think that they can make a success of dairymen on a large scale if they had the opportunity, although they are a failure on small dairies. E. P. SMITH, Ohio.

## Turning Horse Stock to Pasture.

In some sections of New England it has been the custom for years to turn the young horse stock to pasture the 10th of May and force the animals to shift for themselves. This is not only a bad practice for the owners, but it is a dangerous one for the animals. In the first place the ground is so damp and cold that animals which have been kept stabled on dry wooden floors are liable to suffer from catarrhal fever or pneumonia, unless they are housed in a comfortable place during night and also during the cold rainstorms that usually prevail during the month of May. In the second place the grass at this season contains so little nutriment that animals which are turned out to shift for themselves are sure to lose flesh and become somewhat debilitated, even if they do not contract dangerous, perhaps fatal diseases.

The change from dry to green feed should be gradual. The best plan is to turn the horse stock out a short time in the middle of each day at first. An hour is better than longer the first day. They are liable to run and frolic until they become heated. If they do this they should be returned to the stable at once, and put in comfortable stalls, where no draught of air will reach them. The second day they will probably exercise less and can remain out longer. They should be housed nights until the ground becomes dry and warm. They should also have all the good hay they will eat. The grain ration should be gradually diminished. They will become somewhat gaunt at first, but should not be allowed to lose flesh and become weak.

It takes time to do this and time is valuable at this season of the year, especially when the spring is cold and backward. It will pay better to care for valuable horse stock and neglect the field crops than to follow the opposite course.

## BROOKMAN'S PILLS for distress after eating.

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## OUR HOMES.

## Old and New.

In the swift rush of progress and general "up-to-dateness" which characterizes these closing days of the nineteenth century, it is the habit of many to ignore that which has preceded, and from which has evolved the apparent perfection of the present. Yet a study of the past is always interesting, and in many ways useful.

As Americans we have been often unmindful of the claim the future has always upon the present, and therefore many valuable records have been lost and destroyed, entailing a vast amount of research upon the historians and genealogists of today. Were it not for valuable private records and collections, these efforts would be often entirely without result. The family has been in a great measure the custodian of our past.

With the present accurate methods the future historian will doubtless have a vast amount of material ready and easily accessible, yet a little care and thought on the part of individuals in the homes of today will contribute greatly to the interest of generations to come. Most Americans—women especially—have in their possession today articles of priceless value, not intrinsically, but because of interest and association. Some have descended to their keeping through many generations. Is there any reason to believe that our present belongings will be less treasured in the years to come?

A study of the past is always profitable, let who will say otherwise. It is urged by some that the patriotic hereditary societies which have sprung up in recent years are useless, and tend to foster a spirit of aristocracy wholly out of place under a republican form of government. This is a mistaken estimate.

Much good work has been and is being done by these societies, which, unless stimulated in this manner, would have been forever neglected. Garrets have been ransacked, and relics and valuable papers brought to light which had been forgotten, and in the aggregate much good has resulted.

As for the element of aristocracy, it is a fact that race prejudice is almost an unknown quantity among those who have pride in their own ancestry. Patriotic feeling is strong in such men and women, and in their love of country and of family they recognize and respect the same traits in those of alien race, and understand why, even when they have espoused American principles and become good American citizens, their hearts turn lovingly to the land of their birth and its customs.

Among the youth of today there is a tendency to undervalue that which is old. Age and experience are not always respected as was the case a generation or two since. It is true the present is replete with much that the past lacked, yet it is the sterling qualities of parents and grandparents, transmitted to their children, their will, energy and thrift, which has made possible all we now enjoy.

To future generations our methods will no doubt seem antiquated, but there is reason to believe that they will be mindful, as many of us are now, that something is due to the past. With that thought in mind, a due cultivation of the spirit of reverence, in the home and in the schools, will be an excellent thing for the young. In these days of progress there is not the slightest danger of over-stimulation, or that such a feeling will degenerate into ancestor worship or old-fogeyism. The result will be rather respect for character, and a better understanding of the motto, "Noblesse oblige."

ELIZABETH ROBBINS BERRY.

## The Workbox.

## RIGOLETTE HOOD.

This is very handy to throw over the hair, or to wear when sitting out warm evenings. The stitch is a double shell and very pretty.

Double shell:  
1. Right treble, put all into same stitch of chain, then 1 double, this forms a scallop.  
2. Nine trebles, put into back half of top loop of stitches in row before, always having the middle stitch come in the double stitch of the row before. Do not finish these stitches until you have 5 stitches on your needle, then draw the yarn through them all at once, and chain 4.

These two rows finish the pattern. After the first row the stitches of scallop are put into the loop made by finishing the 5 stitches of the row before, and the double stitch must fasten down the chain of the row before.

The Rigollette—For this hood you start with 1 double shell. Use Fitcher's A. A. Saxony or Shetland flower; a bone hook. Commence with 1 shell, 6 bars to a shell; then increase a shell at the beginning of each row till you have 20 rows.

21st row—Three shells, then go back and forth till you have 7 rows; then the next row have 2 shells, and do the same till you have 9 rows.

Break off the yarn and do the other end the same, and be sure and increase at the beginning of every row.

Make 3 rows of the same all around the hood, and finish with a pearl-edge border.

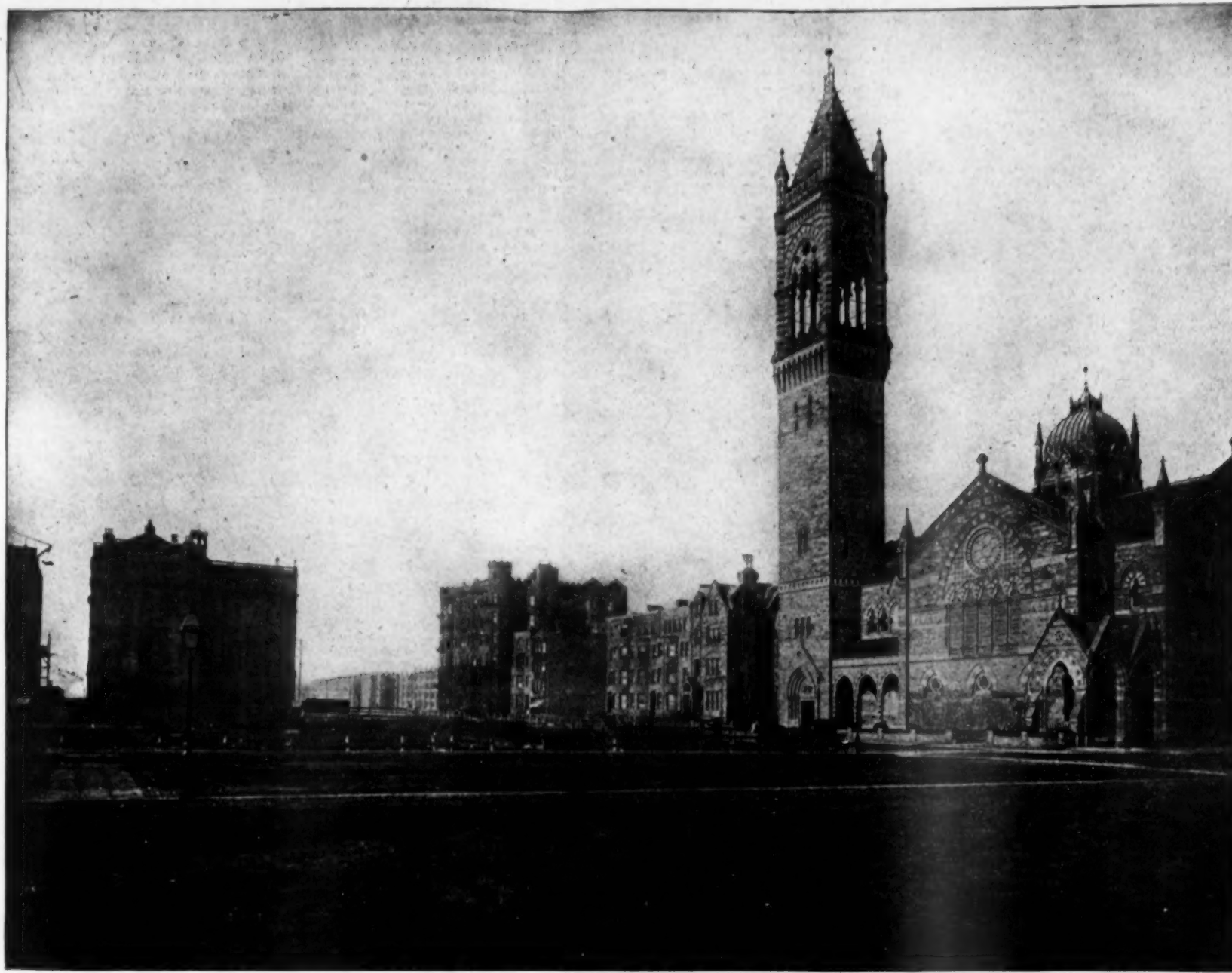
EVA M. NILES.

## Helps for the Cook.

Cover the raisins with hot water and let them stand two or three minutes before seeding and your work will be much easier. Dried fruit should be soaked two or three hours in warm water, then simmered slowly until done to get the best result. Add the sugar a few minutes before it is taken from the fire.

A steam cooker is a great help in the summer. They save fuel, for the various articles needed for a meal can be put in its compartments, and all cooked over one burner of a gasolene stove. The food is much better than if cooked in the ordinary way, for those who have eaten steamed vegetables have no wish to return to boiled or baked ones. Then they do not require constant watching, and after the dinner is put on, the housewife is free to attend to other duties until the cooking is done.

Have a wood box that is divided into two parts, one for wood the other for kindling. When both are put in one box the kindling soon finds its way to the bottom of the box, and it is not convenient to get it. To cleanse jars that have any odor about them, wash them, fill with boiling water, then stir into a teaspoonful or more of pearline. Let it stand until cool, empty the jars, and if any odor remains fill with hot soda again. Rinse with clear hot water, let them air a day or two and they will be ready for use. Rinsed lead and butter jars, when treated in this way, will become fresh and sweet again.



SCENES FROM OLD BOSTON. PICTURE No. 1.  
New Old South Church and Site of Present Public Library, 1888.

Have a cupboard in the corner of the kitchen for keeping the kettles and other cooking utensils in. It need not take up much room and is much better than to have them scattered about or hang up on nails about the walls.

Linen stair covering that is worn out along the edges of the steps may be taken up, washed and cut along the worn places. After they are hemmed they make good kitchen towels.

E. J. C.

## The Little Things.

How many an inexperienced housekeeper has had her days or weeks of trial for the lack of knowledge of little things; so little, or so considered, that no one ever thought it necessary to mention them as possible stumbling blocks. Many of them are like crumpled leaves on a life of roses, but they are part of the events that make life pleasant or painful.

When potatoes are soggy, when the bread is heavy, the vegetables tasteless, the steak overdone, the house filled with smoke,—ah, these are not the things that kill, but they help to bring wrinkles and gray hairs.

As far as bread is concerned, there are many, many reasons why it is not right. Only the best authorities ought to be consulted for the bread-making recipe, and it should be followed with religious care. Generally speaking, if the bread is full of holes, it has been allowed to raise too long a time, or too much yeast has been used for the amount of bread made. If the loaves are too dry, too much flour has been used, or too little shortening—when it is used at all. Good bread can be made of water, but it will be lighter and whiter if made of milk.

All of the vegetables that are cooked in water should be watched with the eye of common-sense. The water should be changed two or three times on onions, turnips and cabbage. Peas and beans should be cooked in plenty of water, squashes in very little, and when done should be lifted into the colander and allowed to drip while still on the fire. Baking squashes relieves one from the difficulty of getting all the superfluous water out of this watery vegetable.

Nothing ought to interfere with the cooking of a steak. Before putting it on to broil arrange it carefully and evenly on the broiler, and put over a low, hot fire. If the fire is too high it can be saved down; if too hot a little salt can be sprinkled over the coals. A steak one inch thick needs only seven minutes cooking if the fire is in proper condition.

## Domestic Hints.

## OATMEAL BROWN BREAD.

Mix one pint of rolled oats with one pint of rolled wheat. Add half a pint of yellow cornmeal and half a pint of whole wheat flour. Dissolve a teaspoonful of bicarbonate of soda in two tablespoonfuls of warm water, add this to half a pint of New Orleans molasses, and then add half a pint of thick, sour milk. Mix these with the dry ingredients. Turn into a brown bread mould, cover, and steam continuously for four hours.

## CAULIFLOWER AU GRATIN.

For cauliflower au gratin soak a head of cauliflower in cold, salted water overnight, for one hour. Then tie it in a white cheesecloth and boil in salted water until tender. Serve it in a shallow dish and cover with a white sauce made of one cup of milk, one tablespoonful of butter and one tablespoonful of flour. Sprinkle grated cheese over the top, cover with buttered bread crumbs, and bake until it is browned on top.

## BEAN SOUP.

Bean soup may be made of left over lima or baked beans. Fry two cups of beans through a sieve and add to them one pint of boiling water. Scald a small onion and one-half stalk of celery in one pint of milk, remove the vegetables and add the milk to the beans. Thicken with one tablespoonful each of butter and flour. Season with salt and pepper.

## OATMEAL GRUEL.

Cook one-half cup oatmeal, one teaspoon salt and two cups boiling water in double boiler two or three hours. Rub through a strainer and dilute a portion as needed with milk or cream, heat again, season and strain before serving.

## BAKED BANANAS.

Fill a shallow baking dish with bananas, peeled and cut in halves, lengthwise and crosswise. Allow one level tablespoon sugar, one teaspoon melted butter, a few grains salt, one teaspoon lemon juice and two tablespoon water to each banana. Bake frequently with the syrup and bake slowly half an hour or till bananas are red and syrup thick. Serve hot.

## CHOCOLATE FUDGE.

Two cups of white sugar, one-half cup of milk, one-half cup of butter, two squares of chocolate, one teaspoon of vanilla. Boil the sugar, milk and butter for ten minutes, then add chocolate and boil until it hardens in a 15" water. Add vanilla; take from the fire and stir until the mixture gradually turns to sugar. Before too hard pour it into buttered tins and when partially cooled cut into small squares.

## Hints to Housekeepers.

The desirability of India and China silk for summer wear is not half understood. When one buys a good quality it wears excellently, and is cooler than any other fabric for either street or house gowns. Every woman who values comfort in summer should have an empire gown of India silk to get into when she enters the house warm and weary from walk or ride. The prettiest mode of making is the tight front, without darts, and without back. It should be cut with a low, square neck, that may be edged with lace or fitted in entirely, as preferred. The sleeves should be loose puffs, reaching only to the elbow. A gown of this description made of black India silk can be worn all summer without becoming shabby, and no woman who has ever had one will allow a summer to pass without providing it.

It is surprising to how few people, either men or women, have well-hung-up. Most children have normal feet when born, and it is improper treatment that distorts them. A well-known Boston lawyer with advanced ideas, shared by his wife, allows his children to wear only moccasins until old enough to go to school. Then the shoes are made of the softest kid, with all the width of the foot, and broad, round toes. In summer the children go to their seaside cottage, and, for the season, return to moccasins. There are five children in the family, and the eldest, a girl of thirteen, is said to have feet as perfect in contour as those of the baby of five years.

A tub bath once a week is not necessary when a sponge or a hand bath is used daily. If a sal and water hand bath is used daily then a tub bath should be taken every week, unless a thorough hand bath of soap and water takes its place.

If a simple sauce for meats is desired, try this: Take a cupful of butter, beaten to a cream, add the yolks of two eggs, beaten separately, the juice of half a lemon, a pinch of cayenne pepper and half a teaspoonful of salt. Stir all the while it is beating in a farina bowl, and when it begins to thicken add half a cupful of boiling water. Cook until the consistency of a soft custard.

## The Fashions.

"It is believed that the English craze for everything Irish this season is to extend to the United States in the matter of costumes. The fabrics of emerald green, Irish lace, embroideries and jewelry of shamrock design, Irish poplin, Irish frieze for golf and trout,—all these are the latest cry of fashion. A charming gown in the summer wardrobe now being made for a dainty blonde is of sea-green China silk with shamrocks in darker green embroidered on the hem of the rather full skirt and on the bodice.

"Violets, juncos and carnations are the only cottage flowers permissible for day time. For evening wear roses are preferred. The Meteor, a rich, deep crimson of peculiarly lasting nature, is a favorite, but the Hambley, Bride and Betsey are also worn freely.

"Umbrellas and walking sticks are extremely simple. The little black polished wood sticks with straight handle just tipped with silver or the bamboo or wicker or any of the East India or Oriental woods are in fashion. But there must be as little silver on them as possible. The umbrella sticks are in natural woods, with a straight and not a crooked handle. There are some firms which make a specialty of selling a good guaranteed silk umbrella for \$6, and some exceedingly plain, but no doubt of very good silk, are marked at \$20. Whether the purchase of such an umbrella would be an economy or not remains to be proved. It is doubtful, as umbrellas have the tradition of disappearing, and a cheap one is possibly better.

"White pique and marcelline flat hats for men are coming again in fashion, and they are after all a relief from the puffed skirt of the last two or three years. They are tied in the old scout way, and a pretty pin—usually of an out-of-date suggestion—holds the tie in place.

"An odd effect is obtained by sewing the bands of black mousseline de sole on white satin, making a striped material, with the lines going up and down. A gown of this is made with a plain skirt and a bodice, which is worn over an undergarment of striped blue mousseline de sole, which shows as corset and small yokes.

"Shirtings are seen everywhere, and there will be more of it when the summer gowns are launched. Shirred sleeves are pretty and are considered modish. A charming model for a mousseline de sole has shirred sleeves that meet lace undersleeves. The bodice is made with a sleeveless, short lace bolero, the tiny revers of which are faced with black velvet. The skirt is shirred on the sides and trimmed about the bottom with squares of lace like those making the little jacket.

"A novelty in waists is made of eero linen crease, worn with a coarse thread and open

mesh, which makes it semi-transparent. It is trimmed with bands of white linen embroidered in colors or with narrow heavy lace insertion and black velvet ribbon. The material really looks like common hop soaking, but it is rather stylish in effect.

"In hair, beige-tinted straws are very popular and gaze or tulle with one very large rose nodding at one side is a favorite trimming. Here tulle on a pure white straw with one immense rose of blue or pink at one side is charming. Tuscan straws in open-work designs are much worn, and ermine braids form many a dressy toque, alternated with folds of chiffon or crepe. White straws are dyed to match the exact shade of the costume, and yet all the pretty light shades seem to be represented in the new straw hats. Rather wide-brimmed sailor hats are almost universally trimmed with a scarf around the crown, and a huge rosette bow at one side. This is variously made of soft taffeta, ribbons, of gauze, panne velvet and tulle, and can be purchased in the shops all ready for use. While panne with black polka dots makes a very stylish rosette and scarf, and several different pastel shades of ribbon are used in its construction.

## South Boston in 1840.

BY BENJAMIN B. WHITTEMORE.

I have been invited to write a brief article, embracing the scenes and events familiar to me in South Boston, during my boyhood while a resident there in the years previous to 1840.

When I entered the Hawes Grammar School (I think it was in 1838), the schoolhouse was undergoing repairs and alterations, and for some months after I entered the school its sessions were held in the old lead factory building, located on Fourth street near E street. On taking possession of the schoolhouse on Broadway, the building at present known as Hawes Hall, we found it contained two large rooms, an upper and a lower one, where the pupils were assembled like sheep and goats, the boys going to the "grammar" room in the upper story and the girls to the "writing" room in the lower story in the morning and changing rooms in the afternoon. The entire number of children of the district of South Boston were then accommodated in that building. Some interesting details of the manners and customs of the schools might be given, but space will hardly permit my indulgence in reminiscences in that direction, and I will proceed to the more definite purpose of this article. At the period of which I speak, South Boston presented the appearance of a beautiful suburban village, Broadway being its principal street, with many newly built residences standing in the midst of gardens more or less extensive, but exceedingly tempting to the youthful eye with their display of fruits and flowers.

But a goodly portion of the territory on this street was unoccupied, and furnished open fields on which the boys found ample room for their summer and winter sports. Between Broadway and Fourth street and C and D streets there was a pond that afforded a fine rink for skating. An unexpected baptism and rescue from the chilly waters of this pond will always remain in my mind as a dismal reminiscence.

Fourth street was sparsely settled at that time, while stretching along the marsh from Boston to Dorchester was "the Turnpike," now Dorchester avenue, with water at high tide covering the space on either side. First, Second and Third streets were projected, but very little built upon.

Down on the easterly side of the peninsula, probably on First street, were the chain factory, chemical works and glass factories, while two or three shipyards contributed to the life and industry of the place. But the greatest change that time has wrought will be noted, when I describe the scene from Mt. Washington, or the Old Fort, as we called them, located on the spot where the "reservoir" has been seen for so many years. At that time, save the Mt. Washington House (now the Blind Asylum) Mrs. Burdell's school for young ladies, a little colony near the Hawes Church and the House of Correction on the east side, as one stood on the fort he saw only an unbroken, grassy slope, extending to Dorchester Bay, across which he beheld the farms, which occupied the territory of the good old country town of Dorchester. I particularly recall the shores of this bay in their entire sweep, destitute of every sign of buildings, with the pebbly beach, on which I delighted to play. I should speak of the residence of Hall J.

Howe, which occupied an eminence not far from the fort, and nearly as high as the fort, commanding a delightful prospect. The Mt. Washington House, as I understand it, was built as a summer resort for well-to-do Bostonians, but for some reason, probably its remoteness from the city and the convenience of the business men of that day, it was not a success. Think of its magnificent view, and then imagine how little our ancestors of that day thought of indulging themselves in excursions away from the shadow of Beacon Hill! Possibly the fact that the only public conveyance from South Boston to the city at that time was by omnibuses (called "horries"), which ran once an hour, may explain why thrifty Boston merchants did not venture so far from business. Everybody at that time was supposed to pay strict attention to business six days in the week and to "go to meeting" on the seventh. Any departure from an observance of the Sabbath was made the subject of prayerful investigation by the entire community. Vacations for adults were almost unknown, and children were forbidden in a few weeks' release from school during the month of August. The people of South Boston were mostly of the middle class of mechanics and shopkeepers, and having small surplus of cash their children knew little of the luxuries that mark our modern time. The result was that a large number of the prosperous men and women of today, whose childhood was spent in this suburb, have to thank the industry, frugality and abstinence of those days for the health and vigor which they now enjoy.

## HISTORICAL.

—The first church in Boston, a thatched log structure, was erected in 1630 on State street, just north of the Old State House, on the site of Brazer's building.

—The Back Bay district was gained from the salt-water tides by filling in, mainly between 1867 and 1887, the land sales giving the State a profit of \$6,500,000 above costs.

—Kilby street (once eleven feet wide, and called Mackerel lane) leads south from State street between the site of the Church of Grapes Tavern, founded in 1713, and a Parrot brat-quarant, where Washington and his officers were quarantined in 1776, and the British Coffee House, frequented by the Tories and Royal officers.

—Faneuil Hall, "The Cradle of Liberty," was built in 1743, by Peter Faneuil, the Huguenot merchant, for a market and public hall, and presented to the town. Smibert, the pioneer painter, was the architect. It was rebuilt after a fire, in 1758, and dedicated by James Otis, and much enlarged in 1806, Bulfinch being the architect.

—Boston was called Shawmut, meaning "the place where boats go," by the Indians; Tri Montaine, by the early English settlers; Charlestown, from the three bold peaks of Beacon Hill; and finally Bostoa (in 1630), by the order of the Massachusetts Legislature, after a Lincolnshire seaport from which some of its people came.

—King's Chapel Burial Ground, the oldest in Boston, dates from 1630, and contains the remains of the three governors Winthrop, Governor Shirley, Gov. Leverett, Governor Knolly, John Winthrop, Lady Andros and Cotton, Dunbar, Oxenbridge and other illustrious divines, with Brattle, Shafe and other great Colonial merchants, and learned judges and several gallant officers.

—The first owner of Scollay square was Edward Kendall, whom the Puritans drove away, and then part of the land came to David Yale, brother of the founder of Yale College. A century ago most of the square was covered by a wedge-shaped heap of ransackable buildings, the chief of which belonged to William Scollay, of a Scottish family from the lonely Orkney Islands. Scollay's building was torn down in 1871, leaving the present great triangular open space.

—The Old State House, at the head of State street, was built in 1748, in the walls of its predecessor, erected in 1718, and on the site of the Town House of 1687; and for half a century the Honorable Provincial Council and the State Senate met in the eastern hall, and the House of Representatives in the western hall. Here, according to John Adams, "Independence was born"; and for fourteen years Samuel Adams and Hancock, Otis and Quincy and other patriots resisted British aggressions, with fiery eloquence. Here the Stamp Act clearances were burned; the British troops were quartered, in 1768; General Howe and Clinton held their war councils, surrounded by officers clad in scarlet and lace, and the State Constitution was planned.

—School street was so named because the Latin School stood here from 1634 to 1844, first on the back part of the King's Chapel site, and after 1748 on the Parker House site. Here studied Franklin, Hancock, Adams, Everett,

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—The Granary Burial Ground has more distinguished inmates than any other, including Governors Bellingsham, Dummer, Hancock, Samuel Adams, Bowdoin, Sullivan, Sumner and Gore; three signers of the Declaration of Independence, including Robert Treat Paine, Peter Faneuil, Paul Revere, Jeremy Belknap, Uriah Outing, Chief-Justice Sewall, Minuteman Hull, Mayor Phillips, the Huguenot Scollay, and the victims of the Boston Massacre. Franklin's parents have the most conspicuous monument, erected in 1827 by citizens to replace one put up by the philosopher himself. This peculiar burial ground was founded in 1680, and received its name in 1800; the high iron fence and ivy-clad granite portal in 1840; and the memorial brass tablets in 1882.

—Eighty per cent. of the cattle raised in Uruguay are used in making "jerked beef" for West Indian markets. Liebig's Extract of Meat Company consumes 150,000 head annually.







## THE HORSE.

## At Lookout Farm.

All the horses at Lookout Farm, South Natick, Mass., stallions, brood mares and foals, are in splendid condition. They have had 22 foals this season and 20 of them are living. The trainers are busy with the horses on the half-mile track. Head trainer Page is working 19 horses. His string comprises: Timbrel (2112); Genevieve (2102); Saddle L. (2102); Barney King, bay gelding (3); by May King (2302); dam, Lena Wilkes (2302); by Barney Wilkes; Ivy Vine, bay mare (4); by Lookaway; May Beauty, bay mare (4); by Lookaway; May Wood (3), chestnut filly, by May King; dam, Sylvia, by Nutwood (2102); Maynette, chestnut filly (3), by May King; dam, Comee's Sister (dam of Alcidale, 2102); Brocade, black mare, by Baron Wilkes (2102); dam, Lemonade (2372); by Kentucky Prince Jr.; King Fisher, black gelding (3), by May King; dam, by Kentucky Prince; May Stamboul, bay filly (3), by May King; dam, Fay, by Stamboul; Young King, bay colt (3), brother to Blazes (2302); Red Ede, bay filly (3), by May King; dam, Rita Red, by Red Wilkes; Chancellor, bay gelding (3), by May King; dam, Chance, by Abdalbrino; Baroness Hucenot, black filly (3), by Baron Wilkes (2102); dam, Lady Huguenot (dam of Nelson Allen, 2372); and Rightaway, bay mare (6), by Lookaway.

The fastest mile that any of the horses has stepped is 2.34. Page worked Timbrel a mile in that time the other day, and he also gave Saddle L. and Genevieve a couple of miles in 2.36, and worked Barney King a mile in 2.34. Page thinks well of Barney King's prospects this season. He worked him a mile last year in 2.30 and a half in 1.07. The two year old, King Rufus, is a precocious colt. Page opened him out for an eighth the other day and he stepped it in 20 seconds. He is a good looking and nicely gaited colt.

Young King has developed into a big, luscious horse. The standard was put on him the other day and he measured 15 3/4 hands, and when he was led on to the scales he tipped the beam at 1097 pounds, and he is a very handsome and smoothly turned colt. There is one foal by him at the farm, out of Proteus (2112), and it is certainly a splendid-looking youngster. He has been bred to eight mares so far this season. Some of the mares are Rita Red, by Red Wilkes, out of Dolly Mae, by Harold; Proteus (2112), Red Lady, by Red Wilkes; dam, Bonnie Bell, by Duster Goldust; Grey Bear, sister to Beattie Benehill (2052); Thalia, by Constantine (2124); dam, Birle Leaf, by Don Carlos; Fay, by Stamboul (2074); out of Dell Fay, by Dal Sur (234), etc.

J. W. Willhite is working 14 head of two and three year olds, the most likely ones being Mazetta, roan filly (3), by May King, out of Buretta (sister to Early Bird, 2102); King's Hussar, bay gelding (3), by May King; dam, Lady Dwyer, by Wilton (2102); King's Sentinel, brown gelding (3), by May King; dam, Sylvia, by Nutwood; Olive King, a bay filly (3), by May King; Vanity Fair, chestnut filly (3), by May King; dam, Flor, by Electroyon; Eagle Crest, black colt (2), by May King; dam, Belle Eazie; Jolly J., chestnut colt (2), by May Hawk; dam, Briarleaf, by Don Carlos; and Miss Lewis, bay filly (3), by Blingen.

Joseph Johnson, the colt breaker, is handling 17 yearlings, and superintendent Whittemore says they are the best lot of yearlings that the farm has ever had. Among the choicest are Mary King, bay filly, by May King; dam, Roberta McGregor; Glideway, chestnut gelding, by Lookaway; dam, Rita Red, by Red Wilkes; Looking Onward, chestnut colt, by Lookaway; dam, Ornubel, by Onward; Shootaway, bay colt, by Lookaway; dam, Sylvia, by Grand Sentinel; King David, chestnut colt, by May King; dam, Sylvia, by Nutwood; King Carl, bay colt, by May King; dam, Cinderella, by Lombardy; Miss Lookaway, chestnut filly, by Lookaway; dam, Lily Clay, by Kensington.

Page will move to Readville with the campaigning stable about the first of June.

## Notes from Readville Track.

The horses at Readville have not made much progress the past week, and complimentary remarks about the weather are not often heard. However, the boys do not seem to worry about the speed reported from other tracks. Slow repeats are in order, and while the weather continues as changeable as at present it is certainly the safest way. Some of the boys caught Arion a mile in 2.27 the other morning, which is the fastest mile at the track this season.

Henry Titer has been a quarter in 36 seconds with Admiral Dwyer, and while it looks fast for a two year old in May it was only a 1/2 for the speedy youngster. A very promising filly in Hec's lot is Rocco, by Arion, out of Javotte, by Wilton. With scarcely any work she stepped a half in 1.26 to road cart. Mazonomo (3), by Arion, out of Henri (217), is working very nicely, and Spera (4), by the same sire, out of Kalos, by Princeton, pleases Titer very much.

John Wall went a mile in 2.36 with the chestnut mare Wavette, by Expedition; dam, Wavette (2244), by Belmont; Baroness Mabel (3), by Baron Wilkes; dam, by St. Bel, has not been asked to step miles better than 2.30, but trotted a quarter in 35 1/2 seconds with a lot to spare.

Trainer Carpenter is going slowly with all his horses. His fastest mile to date is in 2.20 with Jasper Ayres (209). Will Leyburn is in magnificent shape, and it is doubtful if any past pacer ever began the season with brighter prospects.

Dr. Porter has located at the track with a stable of trotters and matinee horses. Among the lot is the bay mare Miss Whitney (sister to Whitney, 2124). This is a remarkably handsome mare and a fast trotter. The doctor also has Cataline and Passions, a pair of half-setting chestnuts, by Alcyone (2302), the first out of Kitty Morris (230), and the second out of Popsy Morris, by Alcyone, out of Kitty Morris. Dr. Porter says that Cataline is the fastest trotting colt in Boston, and thinks him capable of taking a record well inside the list. Felina, chestnut mare (4), a sister to Passions, is beautifully sailed and promises to train to a fast record.

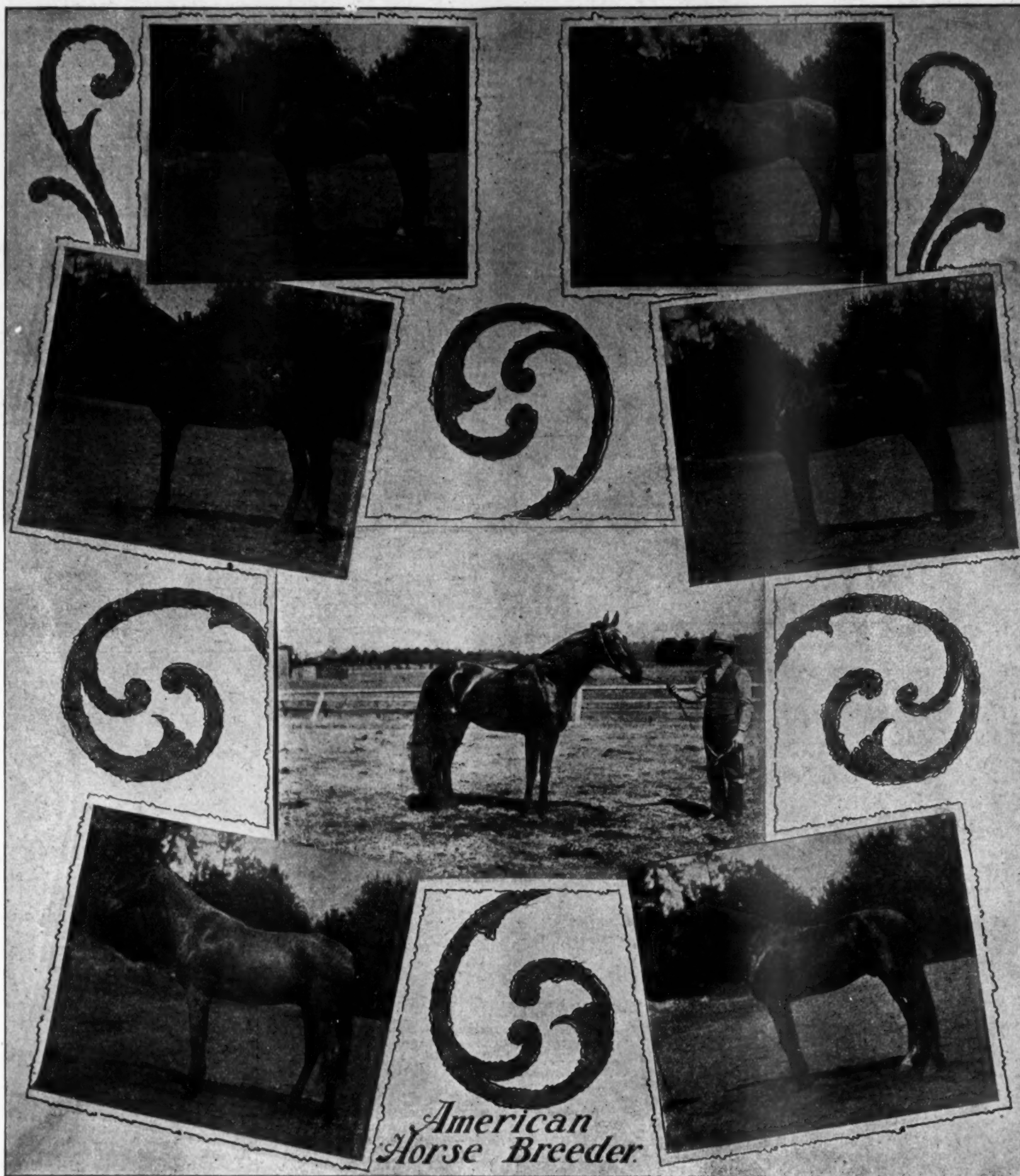
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HOMER, 2:15-4  
WARD, 2:25-4

RUBINSTEIN, 2:05

GAGNANT, 2:15-4

THE NUN, 2:24-4  
TERRILL S., 2:10-4

The Sunnyside Farm, Danvers, is represented at the track by three pacers, viz. Hyle T. (2122), Halo 2d (2144) and Ralph R., a bay stallion by Bayard Wilkes (2112), dam, by Strader's Cassius M. Clay Jr.

John Conley is working 12 at present, including Halie Rocket (211), which Conley thinks will be a good mare this season. She goes with less weight than last year's form. The two-year-old filly, Christine Belle, by San Mateo (2132), dam, by Bourbon Wilkes, has just recovered from a somewhat severe sickness. This filly showed sensational speed last fall as a yearling and is rated one of the best of her age at the track, which is saying a good deal with such colts as Admiral Dewey, Nellie Books, Elmore, by Azmoor, and Patchen Wilkes Jr., by Ashland Wilkes, as competitors.

Maurice Cahill has added three green ones, all by Brick Wilkes, to his string. His fastest mile this season was one in 2.45 with Embryo (2244). Maurice thinks well of the black stallion Village Blacksmith, by Cornell. He has trotted a quarter in 40 seconds in his work and sells as though he would learn to go fast.

John Payne's fastest mile this season is one in 2.40 with The Admiral (2244), by Be Sure. Frank Bogash (2044) looks fit to race for his life, and is as sound and clean as a new dollar. Early Bird Jr. (2114) is in grand shape, and trainer Payne thinks he will make a good showing in his class, as he displays great improvement over his last year form.

Allie Trout is expected to arrive at the track with the Maplehurst Farm horses this week, and trainer John Young of Allen Farm writes that he will be there in a few days.

Mr. H. O. Aldrich has sent the following horses to the track to be fitted for matinee races: Gussie Leonard (2124), Burlington Boy (2102) and the chestnut gelding Bardan. These horses are in charge of Fred Ames, who has been with Caldwell Brothers on Chardon street for several years.

Cello (2174), Maize Sidney (2124), and the rest of Col. M. F. Drinkwater's racing stable are quartered at the track.

## The MacLeod Sale.

There was a large crowd of horsemen present at the auction sale of W. G. MacLeod's trotting stock at Cambridge, Wednesday, May 16. The stock looked rough and was not shown to the best advantage. Under the circumstances, the prices were good, with one or two exceptions.

The bargain of the sale was that good race mare Edna Simmons (2124). She was knocked down to the bid of Abe Johnson, Brockton, for \$310, and if she never races again is certainly worth much more than that for a brood mare.

The highest price of the sale, \$550, was received for the five-year-old brown mare Mary Baron. She was purchased by Henry C. Jackson of Boston, who will use her on the road.

The three-year-old colt Cordero, by Lurable (2124), out of Starlight (2102), sold like a trotter, and looks like a good trade at \$160. He was bought by John Crompton, Medford, who will send him to Bard Palmer for development.

## The prices follow:

Mary Baron, b m (5), by Baron Wilkes; dam, Blonde W., by Wallington, \$550  
Edna Simmons (2124), blk m (7), by Simmons; dam, Lela Sprague, by Gov. Sprague, 810  
Bertha B., b m (6), by St. Croix; dam, Gypsy, by Fred Boone, 300  
Cordero, b (3), by Lurable; dam, Starlight, by Electioneer, 160  
McKinley, ch b (3), by Onward; dam, Fable, by Adams, 137.50  
Baroness Fortia, b m (3), by Baron Wilkes; dam, Fortia Wilkes, by Charles Wilkes, 155  
Donna, b m, by Eagle Bird, 140  
Baron Maxwell, b (3), by Baron Wilkes; dam, Verdant, by Almont Jr., 70  
PROPERTY OF MR. SNOW, CAMBRIDGE, MASS.  
Marista Wilkes, ch m (5), by Don Plazarro; dam, Nutmonte, by Nutwood, \$380

## Worcester Notes.

A few more speculations of loan and a little more work with the roller will make our new track a thing of reality. Old man Jackson, whom the committee has hired to see that old man Henderson does not work any stone into the loan, is fairly attending to his duty, and stones will be a rare commodity. Contractor Tupper is rushing along the fence, and by Memorial Day it will be completed, so that the bicycle club can give some racing. Thus, a little grain of water and a little grain of sand makes a mighty ocean into a pleasant land.

Speaking of water, the new track comes pretty near to being surrounded by it, having North Pond Dam on one side, and a brook running through it, so that nothing of the leaks of water which in spring make this place quite a floating peninsula. But then, what of that, we have good grounds, and will have as good a half-mile track as any in New England. It is true that John Kildus offered to give a purse for a gondola race and also a purse for regattas, but the committee was not sure of the water in September, so had to decline the kind offer.

When the grounds and track are completed all eyes will be turned to the Driving Club to see what it is going to do. While it is true that there is a circuit meeting advertised, yet it is not true that the Driving Club has really signified its intention of hiring the track. President Watson hasn't given an opinion yet.

One of the most anxious watchers of the track day by day is S. D. Houghton, who is waiting to commence work on the track with his string of horses. Never mind, Dana, your patience will be rewarded soon.

A widow complains in one of the columns of our daily papers, and justly, too, of being assessed, as her property about what is called the new speedway. She asserts that this speedway is only for the rich, and that the poor have to suffer if they are property holders about this so-called place to speed fast horses. Some few years ago the horsemen of this city petitioned for a speedway, and the road on Hill street was asked for. Now every horseman or road driver in this city knows that the ride through Hill street was beautiful. Nature had been generous with it, and the cool breezes from the large pond on one side made a delightful spot.

Well, the petition went through and was granted. Then the road commissioner began to dig and what was formerly beautiful became a scar. Soon it was impossible for any one to drive through it. The sign "Street closed" was put up, and horsemen had to go back to the boulevard, where bicycles and automobiles terrified horses and horsemen. This state of things continued, and today there is a road through Hill street that is a disgrace to Worcester.

There is no speeding, and if the city of Worcester assesses a poor widow or a rich nabob for any improvements, it does wrong, for there is neither. Dr. F. H. Otis of Southbridge was in town Friday on his way to Springfield. He says that he

will work his horse Red Bird on a mile track this season, as the animal got a pacing record of 2.15 1/4 on a half-mile track last year. Red Bird is a good horse and won many races around the county fairs. It was understood that Landford Sinclair of Webster purchased him last fall. He certainly steered him to victory. Landford Sinclair is a thorough horseman and has broad views. Red Bird certainly never did so well as with him. At Haver. Red Bird won a handsome victory. What he will do on a mile track with crackerjacks around him remains to be seen. Certainly everybody who knows the horse hopes for good results.

Ed. O. Williams, a former Worcester boy, was in town this week. Mr. Williams keeps a hotel at Montague, Mass., and besides being a good landlord is a thorough horseman, and has many good horses in his stable. "Old Sport" may in the near future accept his kind invitation to pass a Sunday with him and eat a few trout which abound in the brooks in his vicinity.

The superb pacing team, *Dido and Corral*, that are offered for sale by Michael Henry, are seen daily on our driveway, and are the cynosure of all eyes.

Johnny Kerkick, "our John," is looking longingly at the new track, and he will be among the first to commence work there. It does not seem such a great while ago that John was a small boy and rode with "Jim" Flanders behind Prince Allen, the great son of Horat Allen. H. S. Pierce is working his pacing team *Major Winder* and *Uncle Tom* on the Hill ward. They

are all right and will be ready in September to beat the track record.

H. H. Bigelow has not given up his pet idea of making a mile track of the old Full Moon course on the lake. He says if he had any assurance that the horsemen would go there he would get to work at once. When Mr. Bigelow does anything it is never done by halves, and under his direction the old Full Moon track would be as in days of yore.

What is the reason that Worcester cannot get up a parade of horses such as they held in New York a week or so ago? Surely we have as good horses here as in any city. Somebody ought to start the ball rolling and bring out the trotters and pacers and let them have a run together. This would call forth all the good ones, and had ones, too, for that matter.

In a few weeks the purses offered for trotters and pacers at the annual cattle show will be advertised in the *Standard*. Horsemen should carefully peruse the announcement because they will find it liberal, and our track will be the finest half-mile ring in New England. Many stables are already built, and more will be, so that horsemen coming from distant parts will be well cared for, and certainly Worcester has always been very cordial and a jolly good place for horsemen to enjoy themselves.

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